

# J&W Magazine

*For Alumni, Students and Friends of  
Johnson & Wales University*

*Fall 2006*

## Fashionably Positioned

*J&W's alumni trend toward the top in the retail trades*



**PLUS:**

*Farewells to Charleston and Norfolk*

*Tips for Entrepreneurs*

*Cakes Extraordinaire*



# Reflections



Dear Fellow Alumni and Friends:

The 2006–2007 academic year is well underway, and our fall issue allows us the perfect opportunity to reflect on the past and learn about new initiatives that will impact our future.

For the first and last time, Johnson & Wales hosted commencement ceremonies at six campuses. We held our first commencement at our Charlotte Campus, and simultaneously held our final commencements at our Charleston and Norfolk campuses. *J&W Magazine* highlights this milestone occasion with a special 2006 Commencement Supplement, and profiles six student commencement speakers, who speak fondly of their time at J&W.

In a fitting tribute, this supplement is dedicated to Gene Burns '50, '86 HDR, member of the J&W Board of Trustees and proud alumnus. Dr. Burns was diagnosed with cancer in 2005, and he succumbed to the illness in April after a brave fight over several months. From collecting the business cards of alumni he encountered, to funding scholarships, to updating his fellow Board members on the efforts of the Alumni Association, he was a model ambassador and worked tirelessly to keep the university's mission and vision alive and vital.

On pages 32 through 37, you will see the spirit of dedicated and loyal alums reflected in two features that salute our Charleston and Norfolk campuses as they closed their doors. These two campuses will forever hold a special place in the heart and history of J&W. We have created a legacy that will live on within those communities and through our continued commitment to career education on the Charlotte Campus.

And whether you're an alum or a friend, I think you'll be interested in reading about some exciting things happening at our campuses. Our Providence Campus was chosen as the new home for the Rhode Island Small Business Development Center. Our colorful cover story about our North Miami fashion merchandising students' trip to New York City gives us insider information from alums and professionals in the fashion industry, and reinforces the knowledge that our industry-relevant curricula and experiential-based programs are always in vogue and not just a passing trend.

Earlier this year, I had the honor of participating in the U.S. University Presidents Summit on International Education. The forum focused on strengthening international education, emphasizing its importance to the prosperity of the nation, and attracting foreign students and scholars to U.S. institutions. J&W serves students from more than 97 countries across the globe, and has a reputation of being an institution that promises international students a world of new ideas and challenges, and a lifetime of special memories and friends. On behalf of our university, I was happy to have the opportunity to voice our concerns at the national level. You can read about my experiences on page 22.

As always, I encourage you to keep us posted on your accomplishments and successes; and stay connected through the various events listed in the calendar, by reading this magazine and e-mailing your ideas and comments to [jwmagazine@jwu.edu](mailto:jwmagazine@jwu.edu).

Sincerely,

John J. Bowen '77  
University President



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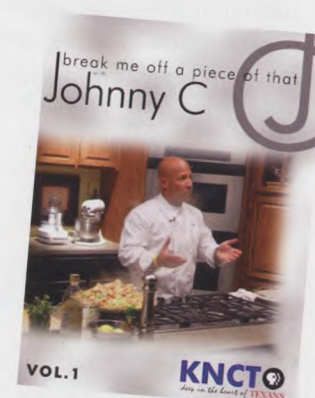
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It is always a pleasure to read this wonderful magazine and see where fellow alumni are now, but it was disheartening to read a misprint about the Denver Campus. One of the articles mentions that the Class of 2005 was the first from the Sports/Entertainment/Event Management Department.

I am one of the 10 proud members of the Class of 2004 that graduated with this same degree. We were a small graduation class but very proud to be the first Sports/Entertainment/Event Management graduates. There are some amazing graduates who work for the Denver Broncos, local entertainment venues, and other positions in this industry.

Rachel Laura Brand '04  
Superior, Colo.

As a recent graduate, I just received my first issue of *J&W Magazine* and want to congratulate you on the magnificent job that you and the staff have done with this publication.

I found it to be immensely interesting to see the wide breadth of activities that so many JWU students, faculty and graduates are involved with. How exciting and encouraging! Thank you for your excellent product.

Continued success!

Jay A. Egan, '05  
Woonsocket, R.I.

On page 47, in the light blue section of the Spring 2006 issue of *J&W Magazine*, "Calling All Eagle Scouts," it reads, "all former Eagle Scouts." Having spent time in

scouting, I am proud of my accomplishment of Eagle Scout. The rank is never taken away, therefore, once an Eagle, always an Eagle! Eagle Scouts are never referred to as former.

Daniel Joseph Poray '91 MBA  
Piscataway, N.J.

Congratulations on a great *J&W Magazine*, Spring 2006. This is probably the best issue ever. I enjoyed all of it. I love reading the Classnotes, the recipes, and the whole book was a wonderful read.

Joan M. Giampietro '73  
Warwick, R.I.

PS: Is there a low calorie, healthy eating recipe book by J&W?

*Editor's response: Though there is currently no recipe book available, perhaps folks in culinary will take a hint and put one together. We'll let you know if that happens.*

I just wanted to say thanks for including the "Reports from the Hurricane Zone" article in *J&W Magazine*. That single event continues to change my life every day.

I was working at Hyatt Regency New Orleans during the storm and through the week that followed. Words cannot truly express what it was like to be there in the days and hours that followed Hurricane Katrina.

It's been quite a journey since then. I spent about eight weeks in Atlanta with Hyatt Regency New Orleans and maintained human resources and accounting functions in a satellite office. I transferred to

Chicago in November and am now working at the corporate office for Hyatt Hotel Corp. as a senior information systems analyst. My home is still as it was as we await insurance to finalize our claim some seven months later.

We did make it back for the 150th anniversary of Mardi Gras, and supported the city as its legendary tradition. The city continues to make strides, but still has a long way to go. Thank you again for your continued support of New Orleans and those who were affected.

James Robinson '97  
Oak Park, Ill.

#### Corrections

*In a caption on page 17 of the Spring 2006 issue of J&W Magazine, Miguel Spencer '01 was misidentified as the coordinator of an event at Miami Beach's Britto Central Gallery. Spencer organized the Toys for Tots drive connected to the event, hosted by artist Romero Britto.*



**ON THE COVER:** Students from J&W's College of Business at the North Miami Campus gather in New York's Fashion District during their annual Spring Trip

Cover photo by Cathy Sengel



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*J&W Magazine welcomes letters to the editor. Letters may be edited for length and clarity. Please send letters to the editor to J&W Magazine, Johnson & Wales University, 8 Abbott Park Place, Providence, Rhode Island 02903; or e-mail us at jwmagazine@jwu.edu.*



## R.I. SBDC Finds New Home On Providence Campus

Johnson & Wales University's Providence Campus is now host site to the Rhode Island Small Business Development Center (SBDC). The partnership, announced in April by representatives of the U.S. Small Business Administration (SBA), moves center activities from Bryant University in Smithfield, R.I., where it was based for more than 20 years.

"I can't think of an institution that has been more entrepreneurial than Johnson & Wales University," said R.I. Gov. Donald Carcieri at a press conference marking the collaboration. "They have transformed the Capitol City," he added, referring to the university's growth in the '90s.

The SBDC offers a wide range of services for small business, including counseling and

training in financial management, marketing, technical assistance, and programs for specialized topics such as international trade.

J&W will complement the SBDC's services with the knowledge and practical experience of faculty, staff and students of its School of Technology, College of Business, The Hospitality College and College of Culinary Arts.

"We are proud and pleased to be the new host of the state's



Mark Hayward, U.S. Small Business Administration

SBDC," said Providence Campus President Irving Schneider '66, Ph.D. "This coincides perfectly with our academic focus on careers, our

thriving center for entrepreneurship and our students' and faculty's know-how. This is an opportunity for the university and its community to share our strengths and expertise."

Through community outreach, the university regularly provides management training for small businesses in the state. Students at both the undergraduate and graduate levels work with local businesses as part of their educational experience. From designing Web sites, to creating marketing plans and assessing financial plans, faculty and students have already made an impact on local businesses.

"As part of the selection process, I saw the tremendous commitment that Johnson & Wales set forth to obtain the SBDC," said Mark Hayward, district director of the SBA. "It's amazing to see what they have rolled out to show their commitment."

Along with a new location in J&W's Richmond Building on Weybosset Street, the SBDC is under the leadership of a new state director, John Cronin, appointed by Schneider. Cronin was formerly the chief executive officer of Rhode Island Manufacturing Extension Services.

The SBA will provide annual grants of \$500,000 to J&W which the university has committed to match with cash and in-kind contributions.

"With the SBDC now a part of our Providence Campus, we've essentially expanded the capacity to serve more of the community," said Schneider.

—From staff reports



(L-r) Mark Hayward, district director of the U.S. Small Business Administration (SBA); Providence Campus President Irving Schneider '66, Ph.D.; U.S. Sen. Jack Reed (D-R.I.); Charles Summers Jr., SBA regional administration for New England; R.I. Gov. Donald Carcieri; U.S. Rep. Patrick Kennedy (D-R.I.); Providence Mayor David Cicillini and U.S. Rep. Jim Langevin (D-R.I.), all gathered to announce the relocation of the Rhode Island Small Business Development Center to Johnson & Wales' Providence Campus.

SBDC photos by Constance Brown



## Marriott Leader Visits Florida as Tiefel Chair

Originally honored as a Distinguished Visiting Professor in 2003 by Johnson & Wales, Stephen Weisz '01 HDR, president of Marriott Vacation Club International, returned to the North Miami Campus in April as the 2006 Tiefel Chair.

"Our campus identified him because we think he is the type of leader students should experience first hand," said dean of academic affairs, Larry Rice '90 Ed.D.

Weisz spent his morning speaking with more than 30

hospitality professionals and J&W staff and faculty at a breakfast off campus. Later, he spoke to hospitality students in smaller and larger groups as a guest lecturer.

"Mr. Weisz really stressed the importance of leadership, and the influence a manager has to have in order to hold a team together," said Azzi Kashani, a student invited to the afternoon discussion.

One of Weisz's key recommendations to the students was to network and learn as much as possible. He also spoke about the

*From left to right: North Miami Campus President Donald McGregor, J.D.; Stephen Weisz, Tiefel Chair; Prof. Karen Lieberman, Prof. Alan Seidman, D.B.A., and Roberta Schwartz, instructor, marked Weisz's visit to J&W's North Miami Campus in April.*

## Denver DVP Champions Leadership

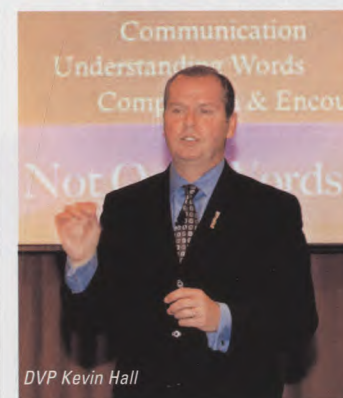
Kevin Hall, leadership guru, spoke as Distinguished Visiting Professor for the Community Leadership Institute at J&W's Denver Campus in April. Hall is chairman of the Statue of Responsibility Foundation and owner of Guru's, a Utah restaurant chain run by students in the community to give back to youth programs.

A devotee of language, Hall shared lessons from his forthcoming book, "Not Only Words," which explores the etymology of the words used to describe leaders. Dissecting "leadership" through its Latin roots, Hall told students the word actually stems from the same words used for "dirt" and "humility," showing that to be a great leader, one must be humble and give the credit to

others, just as dirt gives life to a beautiful flower.

Hall started his career working with Franklin Planners, which merged with the Covey organization becoming Franklin Covey, and developing global applications of Stephen Covey's habits-of-the-highly-effective principles. Hall was its vice president of marketing before launching Guru's.

Ken Levy, senior vice president of special projects for Johnson & Wales, met Hall through his involvement with the Elliott Leadership Institute, a not-for-profit specializing in leadership development for managers in the hospitality industry. "In any given town, city, state or nation, there are 25 key leaders," Levy notes. "We know of some by



DVP Kevin Hall

name or face. Kevin Hall is definitely on our nation's top-25 list."

Hall, a member of Elliot's Leadership Advisory Council, is also part of the initiative to erect a Statue of Responsibility off the coast of California to stand as a bookend to the Statue of Liberty and underscore the belief that "Liberty + Responsibility = Freedom."

—Elizabeth Meck

future of the hotel industry and the importance of understanding and remembering that guests come first. "No matter what a guest needs, as hospitality professionals, we are expected to remember it the next day and deliver without being asked, whether it be pillows, newspapers or beds," Weisz said.

He spoke specifically of Marriott's decision to make large capital investments in luxury mattresses and linens as well as services like high-speed Internet, to remain a leader in the industry.

A graduate of Cornell University, Weisz joined Marriott in 1972 as a front office trainee in Virginia. He told students of his beginnings with the company when Marriott owned only a handful of hotels, to his position now, overseeing four brands.

"He was able to provide a reality check for the students," said Rice. "He explained how to get to the level he is at today. He paid his dues and understood he had to take one step at a time."

Indeed, Weisz credits his knowledge of the industry with the variety of positions he's held in his 35 years with the company, including senior vice president of sales and marketing for Marriott Hotels, Resorts and Suites; regional vice president for the mid-Atlantic; vice president of revenue management; senior vice president of rooms operations and related services and general manager of the Bethesda Marriott in Maryland.

"I was honored to have met him, and greatly appreciated his words of wisdom," Kashani said. "I know most of us strive to be at the top and through his words, we were able to taste our dreams." —Joanna Barrett

Weisz photo by Jordan Fickess; pastry photo by Eric Frauwrith; trade photo by Ed Rose; Hall photo by Vic Love

## Trade Commission Director Speaks as Business DVP

As The World Bank was making seismic concessions among monetary powerbrokers in Doha, Qatar in April, Robert Rogowsky, director of operations for the U.S. International Trade Commission, talked of inevitable change as countries like China and India enter the global arena.

Rogowsky visited the Providence Campus as a Distinguished Visiting Professor and keynote speaker for the 14th Annual Executive Suite hosted by the College of Business. Speaking on "Ruminations on the Global Marketplace," Rogowsky sketched the development of trade structure following World War II, and the resulting World Bank and International Monetary Fund.

Since that time, he said, participating countries have gone from 23 to 150, and volume of global trade from \$10

billion in 1947 to \$5 trillion in 2001. "Most of what business does and cares about is in the negotiations," from eliminating barriers and tariffs to intellectual property rights, use of growth hormones in agriculture, equity and transparency.

Until the past decade, decisions for the many were made largely by a few powers, Rogowsky said. In the last 10 years, nations like China have stepped in wanting to exert influence. "With nations with very different agendas having a voice...there is a different dynamic [emerging] in how countries and businesses work together at all levels," said Rogowsky. "We're on a fine line in the global economy."

"In the last 100 years, the world's population has quadrupled. Less developed nations are experiencing huge population increases, while most developed nations do not have enough

workers to support baby boomers approaching retirement. Changing societies, politics, structures and values are something the 'flat world' will have to face," he warned. "We're all in this together."

Foreign Direct Investment (FDI) has replaced Gross Domestic Product (GDP) as a more important economic indicator, with corporations tied into more than 500,000 fully-owned subsidiaries overseas.

He predicted a "tremendous" increase in immi-

gration in the next 25 years with pressure for "people in developing countries who are young, vibrant, productive and intelligent moving to places where they can be more productive, and those countries needing them, because they don't have enough workers to support older people," he predicted.

For many developing nations, exporting people overseas so they can send back money plays a significant role in GDP, and remittances are their most reliable source of income, bypassing bureaucracies, and institutions and going straight to families, he noted.

In 2005, \$162 billion in remittances—money sent home by immigrants—equaled 20 times the amount of U.S. foreign aid to some regions, up 74 percent from 2001. Rogowsky called the funds "a phenomenally democratic way for getting funds right to the people who need it, and quietly binding nations together."

Implications of such migrations are already altering the economic and political landscape. "In the Philippines, 20 percent of the electorate lives abroad," Rogowsky noted. "Our citizens are their citizens, weighing in on what a democracy is supposed to function like."

Despite the upheaval change brings, Rogowsky expressed hopes for the future. "I am extremely optimistic about the next 25 years. With big countries coming on board with millions of young people getting an education, the level of innovations, and creativity will be phenomenal...I think it's the best of times," he concluded.



## How Much Pastry Is Too Much?

The topic? French pastries. The final test for North Miami professor, Eric Frauwrith's Classical French Pastries class? Create something related other than a written report. The results? From chocolate chess sets to a scrap book and a collage, to a Web-based pastry game, imagination kicked in and puffed up pastries to the dimensions of Justin Fennell's three-foot-wide croissant—now an entry for inclusion in the Guinness World Records.

Kyle Foster's crowning glory was a three-foot wide Gateau St. Honoré. Frauwrith's quips about profiterole sculptures were no joke when Christian Capo and Brandon Malzahn teamed up to build a 5-foot tall reproduction of the Eiffel Tower from gingerbread and over 1,000 profiteroles of varying sizes. The sculpture was complete with traffic underneath and a small sidewalk café.

As part of the evening's ceremonies, representatives of the College of Business also presented Partners in Education Awards to businesses that contribute to the education of J&W students through internships and cooperative educational experiences. This year, companies honored included Batchelor, Frechette, McCrory, Michael & Co., CVS Corp. and GTECH Corp.

—Cathy Sengel



Robert Rogowsky, director of operations for the U.S. International Trade Commission, addressed a packed house at the Providence Campus in April speaking on the implications of expanding global trade.



## Ex-POW Delivers Lessons on Humanity

On Oct. 17, 1965, 24-year-old Porter Halyburton was captured after his plane was shot down in North Vietnam. He was imprisoned at the infamous "Hanoi Hilton."

"We were given a choice when we were interrogated: we could cooperate by talking to them and get moved to a better place or we could refuse and be moved to a worse place," said Halyburton. "My choice was to be moved to a worse place."

The Naval flight officer was given the same choice three more times and each time he elected to be moved to a worse prison. Interrogations and beat-



ings occurred daily, food was inadequate, living conditions were abysmal and communication with other prisoners was forbidden.

In April, former Vietnam POW Halyburton came to Johnson & Wales University's Providence Campus to tell his amazing story of survival to a roomful of students. His presentation was sponsored by the Cultural Life Committee of the John Hazen White School of Arts & Sciences.

The audience was enthralled as the war hero described his horrific experience, which lasted seven and one-half years.

After being moved to the worst possible space the Vietnamese could provide—a small coal shed—Halyburton's next stop would change his life.

Raised in the segregated South, Halyburton, a white southerner, was placed in a small cell with a badly wounded African American officer named Fred Cherry. "I didn't care that Fred was black, but he was an Air Force officer and I was in the Navy," joked Halyburton.

The two prisoners helped each other survive. Halyburton treated Cherry's wounds, and made sure he received enough food and water, and Cherry gave Halyburton the motiva-

tion and strength to resist the Vietnamese. "That experience with Fred defined what it meant to be patriotic," said Halyburton.

In total, Halyburton was moved 35 times to eight different prisons. He and the other POWs were fed little more than rice, which had to be eaten in the dark in fierce competition with rats and cockroaches.

Despite the horrendous conditions, the other prisoners found strength from one another. "Common suffering forms strong bonds," he said.

The prisoners communicated by tapping on the walls. They used toilet paper, brick dust, glue and a stolen razor to create a deck of cards to play bridge. When the cards were discovered and burned, the prisoners continued to play bridge by memory. On Sundays they joined together in prayer and the Pledge of Allegiance.

"We survived by staying busy, which included a balance of physical, mental and spiritual activity," described Halyburton. "We couldn't control how we were treated, but we could control our reaction to how we were treated."

It would be understandable if Halyburton had carried the anger he developed over time with him upon his release, but in order to live a productive life after his imprisonment, this wasn't an option.

"I had built up so much hatred and used it as armor, but I knew if I had walked out of there with that anger I would be walking out of one prison right into another," said Halyburton. "Instead, I turned toward the Hanoi Hilton and said 'I forgive you.' It was extremely liberating."

—Neil Nachbar

## Alum DVC Doing What Comes Naturally

He's served up helpings of healthy fare for everyone from the Grateful Dead to the gang at Google, and in March, Charlie Ayers '90, independent chef and natural foods guru, visited the Denver Campus as a Distinguished Visiting Chef.

Discussing ways in which organic, vegan, and local foods can taste great and be incorporated into current restaurant themes, Ayers spoke about sustainability and a healthy, community-minded approach to food and to life. Additionally, Ayers described his involvement with Chefs for Humanity.

Born in Chicago and raised in Brooklyn, N.Y., Ayers grew up with a love for music. The chef piece, he says, "fell in later in high school" which led him to pursue a culinary degree followed by a business degree at J&W's Providence Campus.

In college, Ayers practiced his love and respect for the fine art of cooking, while his passion for music led to behind-the-scenes cooking jobs at music festivals and eventually to the role of executive chef for the Grateful Dead. Later, he cooked privately for families and ran the prepared food department at a Whole Foods Market before becoming the executive chef for Google.

When he started in 1999, Ayers was the 56th Google employee. By the time he left the company in

2005, he oversaw a kitchen staff of 135. His kitchen served 4,000 meals a day and was in charge of Google's special events and parties. While at Google, Ayers ran the cafeteria for six years serving free breakfast, lunch and dinner to employees, and honed his recipes with feedback from the diverse work force.

With a new restaurant, Calafia, scheduled to open in 2007, Ayers champions the use of natural foods and the belief that "whenever possible, eat, buy or grow organics." As a member of the Chef's Council of Chefs for Humanity, co-founded by Chef Cat Cora of Iron Chef America fame, he is part of a grassroots coalition of chefs and culinary professionals guided by a mission to quickly be able to raise funds and provide resources for important emergency, education, and hunger-related initiatives throughout the world.

It is possible to eat organic, natural foods that taste great, and to make a difference in one's community, Ayers told his audience.

Additionally, he advised treating all people, from dishwashers to executive chefs, with respect. The world is a small place, he said, and you never know when you might run into someone again nor what position they might be in at that time. —E. M.



## Telecommunications Exec Gives Advice on Teams and Leadership

"Houston, we have a problem."

It was a phrase used during what was almost a national disaster. It is now a clichéd warning announcing mundane mistakes to crises on the job.



From left, Krista Tillman, DVP scholarship recipient Amber Winters, and Virginia Geurin, Charlotte College of Business chair.

Krista Tillman, the Charlotte Campus College of Business PricewaterhouseCoopers Distinguished Visiting Professor, used clips from the "Apollo 13" movie to define leadership during a crisis.

Tillman knows crisis and stress. She is currently the president of North Carolina operations for BellSouth, the largest telecommunications provider in the southeast, soon to merge with AT&T, another telecom-

### Tillman's Tips for Effective Leadership

- 1 Clearly identify and understand problems.
- 2 Communicate desired outcomes clearly and specifically.
- 3 Motivate and communicate.
- 4 Value your team and encourage creativity.
- 5 Balance is essential. Exercise and stay healthy.

munications powerhouse.

"Apollo 13" is based on the true story of the moon-bound mission that developed severe trouble, and the men that rescued it with skill and dedication.

Students packed into Hance Auditorium and watched the main character listen to his team as they desperately came up with solutions to bring the crippled craft back to earth.

"Let the people on the front lines make decisions. Gather your data and make sure you're talking to your front line. Leadership still needs to be involved," Tillman told an audience riveted to the scenes. "Never underestimate what a person can do in a crisis."

—Melinda Law

## Relationship Key to Career Growth According to DVP

"Work hard and you will do well no matter what industry you are in." These words rang true for many of the students, faculty, staff and community members who attended the Distinguished Visiting Professor presentation by Michele Bailey DiMartino '91 on the Denver Campus in January.

As vice president of human resources for Marriott Lodging International's western region, DiMartino has experienced many levels of leadership throughout the hospitality industry. She stressed the importance of using externships and internships to gain experience and to form relationships; and to remember that one's career path is not always a straight shot.

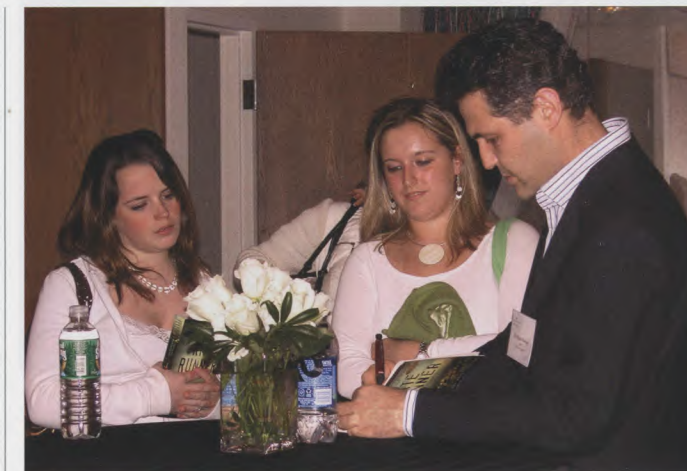
"In order to prepare for the business world, one should

develop confidence, take risks and face challenges while in college," DiMartino said.

Her senior year internship with J&W's Career Development Office taught her to explore a variety of routes to find her career passion and to take risks and challenge herself within her chosen industry.

Forming relationships with peers and potential mentors can build an important network on which to develop a future career, she stressed. Once in a professional business or organization, treat associates and colleagues with respect and dignity as their ideas and motivation are key factors in getting ahead in a competitive market.

DiMartino discussed the importance of the kind of professional development that really starts at Johnson & Wales.



### Author! Author!

Dr. Khaled Hosseini, author of the critically acclaimed novel, "The Kite Runner," autographs a copy of his book for students at a reception in his honor at the Providence Campus in March. During a lecture sponsored by the John Hazen White School of Arts & Sciences, Hosseini recalled his journey from a childhood in Afghanistan through his family's immigration to America and his own development as a physician and writer. Tangled in the political turmoil of his brutalized homeland, Hosseini's heartbreaking tale of friendship, betrayal and redemption has sold more than 3 million copies worldwide. —C.S.



Michele Bailey DiMartino '91

Gaining a variety of experiences allows one to stand toe to toe with fellow professionals, and to be realistic and reliable.

Stretch beyond comfort zones and explore different industries, she concluded. It is always possible to continue to develop as a professional throughout one's career and to be true to personal values.

—Kellie Mieremet '04



## North Miami ICC Champs Times Two

They did it again.

For the second year in a row, the North Miami Campus pastry team, led by department chair, Michael Angnardo, proved that it could handle the heat of J&W's 5th Annual Intercollegiate Culinary Competition (ICC) by adding another gold medal to its collection.

The February competition at the North Miami Campus invited student chefs from the university's four campuses to compete for the ultimate bragging rights among their peers. The event was sanctioned by the American Culinary Federation and provided intense training for some of J&W's most ambitious students.

North Miami Campus teammates included Gian Flores, Oprah Davidson and Jose Osorio, with Angnardo leading the pastry team to victory for the second year.

"Winning the gold felt like a great accomplishment. I'm still a little awe-struck about the matter," said Davidson, a first-time participant.

Angnardo doesn't have any grand secret recipe for winning two times in a row. He said all it took was teamwork and dedication. "The students have to be available to practice on Fridays, Saturdays and Sunday, and they have to be able to get along."

Apart from the pastry team's gold, another medal was won. The Providence Campus, led by Russ Zito '92, '94 MS and Rainer Hienerwadel, won the

gold medal in the hot foods competition. Team members were Mariana Delgado-Gambini, Carlos Laguana, Gary Davis, Adam Policinski and Astrid Auchmuty.

The event was sponsored by Tyson Foods Inc. In 2004, Johnson & Wales and Tyson Foods entered into a five-year "Education for Generations" program, combining academic initiatives, classroom support, and opportunities for hands-on experience in the food service industry.

ICC judges included Uta Schepers '03 and Jennifer Riley from Tyson Foods. Each team was judged on ACF sanction, sanitation, knife skills and team work. —Tanya Venegas



Proud J&W Intercollegiate Culinary Competition winners in the baking and pastry division (l-r) Oprah Davidson; North Miami coach and department chair, Michael Angnardo; Gian Flores and Jose Osorio show off their trophy.

## Mentorship Panel of Alumni Sows Seeds of Success

Close to 400 students from the College of Business at the Providence Campus listened eagerly as four Johnson & Wales alumni offered tips and advice about succeeding in the work world. The four made up the panel of speakers for the 4th Annual Alumni Mentorship Program in May. Sponsored by the Department of Management, the program gives students practical knowledge from alumni who have put their J&W degrees to good use.

The group addressed outsourcing, the "glass ceiling," and career-related advice.

Alexandra Rogers '01, '05, catering sales manager



From left, Alexandra Rogers '01, '05, catering sales manager for Hotel Viking, speaks to a student following the 4th Annual Alumni Mentorship Program panel in May at the Providence Campus. In the background (l-r) are panel members Patsy Peterson '98 and John Benevides '98, '01 MBA.

for Hotel Viking, said she loves working in the field of event management, and has been doing it since high school. She stressed the importance of always doing one's best and giving 100 percent to one's work. She also offered students tips for interviewing, "Go in with a smile and do your research on the company."

When asked by a student how to keep one's job from being outsourced, John Benevides '98, '01 MBA, vice president of capital markets group for Citizens Investment Services said, "You have to be willing and able to change. If you're open-minded and [think] out of the box, you'll do well in this economy."

Regarding his own success, Benevides said, "I got my Ph.D. early in life—I was poor, hungry and driven." He added that he had always had a passion for the financial field.

"If you want to get ahead, learn, get a mentor, have a goal and be persistent in [doing] what you want to do... Don't take 'no' for an answer. There's always a crack in that [glass] ceiling," advised Patsy Peterson '98, president of Merle Norman Cosmetic Studio & Day Spa. She went back to college at age 35 while working full-time in a mail room.

For Karriem Kanston '98, '00 MAT, assistant vice president and small business officer for Coastway Credit Union, there are no glass ceilings. "Don't look at things as obstacles; look at them as challenges," he said. "If you let glass ceilings stop you, you're going to get outsourced."

All four alumni stressed the importance their education had on their success, and encouraged students to learn and experience as much as possible during their time at J&W. —Melinda Hill

## CEOs Get Inside View of Showcase Charlotte

More than 50 top executives from among the country's most influential hospitality and food service conglomerates were guests at J&W's Charlotte Campus in March for "Showcase Charlotte."

Welcomed by University President John Bowen '77 and Charlotte Campus President Art Gallagher, industry movers hosted included Paul Keeler, vice president of food and beverage for Hilton Hotel Corp.; Ted Ratcliff, senior vice president for Hilton/Doubletree Operations-East; Wilhelm Leuze, president of F. Dick Cutlery; Jim Miller, executive vice president of the North American institutional sector of Ecolab; Robert Amick, founder and managing partner of Concentrics Restaurants and

Concentrics Hospitality Solutions, and Larry Benjamin, president and CEO of U.S. Foodservice.

The two-day conference cast a bright beam on J&W's newest campus.

Both students and executives packed into James H. Hance Jr. Auditorium on day two for a lecture on the U.S. economy by John Silvia, chief economist for Wachovia Corp.

One statistic that caught students' attention was the average U.S. income level of college graduates versus those with only a high school diploma. According to a 2004 report from the Federal Reserve, a college graduate averages \$100,000 more annually than one with only a high school education.

A panel moderated by Alan



University President John Bowen, left, chatted with executives from the Pepsi Bottling Group including (l-r) Nathan Weisenhorn, Bill Weld and Fred Patris at Charlotte Showcase in March spotlighting the campus' rapid growth.

Gould, publisher of *Nation's Restaurant News* considered "Opportunities and Challenges of Tomorrow's Foodservice Marketplace." Panelists included Keeler, Ann Marie Solomon '87, associate vice president of merchandising for ARAMARK Corp.; Dan White, senior director of food service marketing for Tyson Foods Inc. and Amick.

The group agreed their most pressing search is for committed

employees. "Finding passionate people leads to great execution... at a higher level," Amick said.

Keeler urged students to never stop learning. "Don't be in a hurry. Get real time experience. Be excited about the job you're going to do."

"Manage your own career path," was Solomon's advice. "You're not learning if you're not failing at some point."

—From staff reports

## Students Swept Away by Exotic DVC Fare

Chef Stefan Spath may be German by birth, but when it comes to culinary cuisine, his

latest passion is Caribbean food.

Spath is the executive chef for Couples Negril and



Recent Distinguished Visiting Chef, Stefan Spath, left, regional executive chef for Couples Resorts of Jamaica, presented two of his favorite dishes to culinary arts students at the North Miami Campus, assisted by Tyrone Jackson, in the Tyson Nutrition Kitchen in March.

Couples Swept Away Jamaica. He has a reputation for being one of the most creative and innovative chefs in the Caribbean, and received honors this March as a Distinguished Visiting Chef at the North Miami Campus.

As regional executive chef of two all-inclusive resorts, Spath spoke of the challenge of creating a cost-effective menu that's still creative and accessible to the wide variety of guests his restaurants see. Total food costs for Couples Resorts do not exceed \$15 per guest per day—a tall order considering much of the food Couples serves is not native to Jamaica.

Spath presented two of his favorite dishes to the students—pumpkin and lobster

chowder with ginger and cumin and grilled scallops with lentils and bacon and orange jerk mayonnaise. His lecture included a discussion on Jamaican fruit and spices, most of which have been derived over centuries from a variety of settlement cultures.

"As a native Jamaican, I was very interested to see Chef Spath take the ingredients I was used to and make dishes I never would have imagined," said Elizabeth Sutherland, a senior culinary arts student.

In addition to his skill in the kitchen, Spath is also an accomplished artist, having shown his work internationally. The reception preceding the dinner included an exhibition of his artwork, which currently focuses on Caribbean abstracts and nudes.—Jordan Fickess



## Co-Op Marks a Century of Career Collaboration

The year was 1906. Teddy Roosevelt was president; the most disastrous earthquake in America's history hit San

Francisco and the first powered flight took off in Europe. And a century ago, Herman Schneider, first dean of the College of

Engineering at University of Cincinnati, sent 27 untested engineering students into turn-of-the-century mines and mills

to see what lessons they would learn from the paid positions he had arranged for them. The cooperative venture began a revolution in education.

Now, 100 years and more than 40 countries later, generations of students worldwide follow that lead. The anniversary was marked by the National Commission for Cooperative Education (NCCE) in March at Johnson & Wales—itself counting 30 years of cooperative education, 10 as part of the alliance.

At a breakfast and reception at the Providence Campus for educators, and guidance counselors and businesses with an interest in “co-op,” NCCE President Paul Stonely rallied supporters. “This is an exciting time at the National Commission for Cooperative Education. There is a significant movement worldwide with countries such as Japan and China recognizing the value of co-op education, developing programs in their schools, and promoting awareness,” he told the gathering.

Alumni helping mark the celebration included Diane Ross Gary '69, Ph.D., educational consultant for the Connecticut State Department of Education; Bonnie Jean Perkins '97, product manager with Biogen Idec, and Debra Hill '77, vice president of publishing technology for The Providence Journal Co.

“I am a success model of co-op education,” said Gerry Fernandez '86, '96 HDR, president and founder of the MultiCultural Foodservice & Hospitality Alliance (MFHA), noting his own co-op included his first plane ride and his first glimpse of orange trees.

Johnson & Wales is one of the more than a dozen colleges and universities that is a member of the NCCE. “Over the years, employers have continually ‘preferred’ graduates who have had co-op experience,” says Chairman of the Board John Yena, himself a member of the NCCE board.

The education-to-work formula is an interaction that contributes to a “hiring attitude,” he notes. “Co-op students contribute to the business success of the organizations they intern with. A very high percentage [of our students] actually begin their business careers with a first job with their co-op employer.”

—Miriam Weinstein



Paul Stonely, president of the National Commission for Cooperative Education (NCCE), left, discusses the organization's impact with J&W technology educator, Stephen Andrade.

## Charlotte DVP Coach to Stars for Southern Drawl

He was the most unique Distinguished Visiting Professor the Charlotte Campus has seen by far. Charles O. “Doc” Hadley, Ph.D., Dana Professor of English at Queens University in Charlotte, N.C. is a dialect coach to the stars. His specialty—the southern accent.

“Dialect coaching is hard as hell to do,” the feisty expert said. “I’m not formally trained. I went overseas to study, answered an ad requesting a civilized southerner, and it turned into a 20-year career.”

The School of Arts & Science students laughed at Hadley’s stories.

Hadley works on movie sets and has coached celebrities like Vivian Leigh, John Travolta, Charlton Heston, Tom Hanks, Robert Duval and Nick Nolte.

“When Hollywood rolls in,” Hadley said, “I ask ‘Why

do you come to the South?’”

He’s heard it all: “It’s so ugly, it’s pretty!” “The people in the South are interesting.” “You all are dumb as hell and everybody’s name is Bubba.” “Southerners are so cute.”

According to Hollywood, says Hadley, southerners

- pitch fits
- like to “wait on you” instead of “wait for you”
- “cut on lights” instead of “turn on lights”
- like to say “You don’t know didly squat!”
- are not naked, but “buck naked”
- love the saying “Bless your heart!”

“It sounds so nice even when you’re not being nice. ‘Bless your heart, but you’re the ugliest person I’ve ever seen,” Hadley quipped.

The Charlotte Campus rep-



Charles “Doc” Hadley, Ph.D., Dana Professor of English at Queens University, Charlotte, N.C.

resents students from more than 40 states. During his presentation, Hadley encouraged the students to be patient with one another. “I hope you listen to each other, carefully. Don’t discriminate because of the way someone else sounds. Be proud of your accent. It’s your heritage, dad-gum-it.” —M. L.

## Rights Icon Marks Black History Month

A veteran of the fight for equality spoke of rights earned, gains threatened and the need for active vigilance, in an address at the Providence Campus in February marking Black History Month.

“We find ourselves refighting old battles we thought we’d already won,” said Julian Bond, statesman, educator and social activist speaking on “The Klan to Katrina: The Legacy of Race.”

In dulcet-voiced oratory charged by powerful rhetoric, Bond, chairman of the National Association for the Advancement of Colored People (NAACP), retraced the rights movement from the earliest civil disobedience through the leadership of Martin Luther King and enactment of the 1964 civil rights act. As he mourned the recent death of Coretta Scott King “steward of the civil rights movement,” Bond stressed that mobilization began long before Rev. King marshaled energies. “It was a people’s movement...It relied not on the noted, but the nameless,” he said. “It didn’t wait for commands from afar to begin a campaign against injustice.”

That campaign and the civil and voting rights acts triggered the GOP’s dependence on “politics of racial division to win elections,” Bond charged. Listing a litany of recent threats to civil liberties, failures in Iraq and lives lost to Katrina and her aftermath, Bond railed against current administration policies that include amending the Constitution “to create a group of second class citizens.”

He found Democrats equally culpable. “Too often they’re not in opposition, they’re an ‘Amen’ chorus.

“When one party is shameless, the other can’t afford to be spineless,” said Bond.

As an activist who faced jail for his convictions and a veteran of more than 20 years of service in the Georgia General Assembly, Bond has been at the front of social change since 1960.

In 2002, he received the prestigious National Freedom Award.

Bond challenged his audience to go beyond just “doing good” to do the work required to fight discrimination whether in government, corporations or communities.

Julian Bond, chairman of the National Association for the Advancement of Colored People (NAACP), issued a call to action to a Providence audience in February.



The diversity that runs to all levels of American life will define the coming decades, he said, urging cooperation. “It doesn’t make sense if blacks and Latinos fight over which group has the least amount of power. Together we can constitute a mighty force for right.”

Evoking King’s belief that

“the great commodity that all Americans share is hope,” Bond concluded with a call to duty.

“We have a long and honorable tradition of social justice in this country. It still sends forth the message that when we act together we can overcome.”

—C.S.

## Behavior as Viewed by an FBI Criminal Profiler

Exposing the myths about serial killers and the motivation for war crimes, retired F.B.I. profiler Roy Hazelwood addressed a packed Pepsi Forum at the Providence Campus in March. Sponsored by the John Hazen White School of Arts & Science, his talk drew from his more than 16 years of experience in the Behavioral Science Unit that he helped found.

The unit, a subject of fascination for Hollywood, has been most notably featured in the movie “Silence of the Lambs,” but Hazelwood stresses, “the only thing realistic in ‘Silence of the Lambs’ was the elevator.”

Hazelwood spoke of the three functions of the F.B.I.’s Behavioral Science Unit—research, case consultation and education—which help in tracking serial killers. His specialty is sexual crimes; he has met with the most success in profiling sexual sadists by interviewing their former wives and girlfriends.

“These women know everything that (the offenders) are involved with. You learn a lot more from them than you do from the men themselves,” Hazelwood said.

Asked during the tribunal on Bosnian War crimes to find the motive for the rape and torture that occurred, Hazelwood concluded, “The motives are the same wherever you go: power and anger. Did the war make (soldiers) commit these acts? No. The war was just an excuse for their behavior.”

He then revealed the two myths about serial killers. The first is that they are insane or psychotic. In fact, less

than 3 percent actually have a personality disorder, according to Hazelwood. The second is that they are from a lower socioeconomic group. “The most successful serial killers are the ones who are educated and highly intelligent.”

Hazelwood urged criminal justice majors in the audience to ban certain terms from their vocabulary. “Don’t refer to (serial killers) as ‘wackos’ or ‘perverts.’ As soon as you do, the investigation starts to go down the wrong path. These men operate in a different sphere of reality.”

That sphere usually involves intense narcissism and a view of victims as objects, without a sense of humanity. Hazelwood gave examples of the tendencies by reading excerpts of a letter from Florida serial killer John Gerard Schaefer. By having the power to wield death, serial killers view themselves as gods who can’t be touched, which can lead them to make mistakes. It’s these mistakes for which authorities must search, he said.

Hazelwood ended his talk with three ways students can succeed in the criminal justice field. “One, operate under common sense, or practical intelligence, but be aware that education can get in the way of that. Two, keep it simple, stupid. Three, realize that there are no absolutes. Different things impact different people. Anyone who says ‘This causes violence’ has a cerebral rectal inversion.” —Jennifer Brouillard



## Tiefel Chair Shares Wisdom with Hospitality Students

From career advice to predictions on the recovery of New Orleans's tourism industry, questions ran the gamut when a select group of Hospitality students at the Providence Campus enjoyed the opportunity to sit down with industry luminary and current J&W Tiefel Professorial Chair, Don Landry.

The second recipient of the Tiefel Professorial Chair, Landry is former vice chairman of the board of directors and CEO of Sunburst Hospitality Corp.

He weighed in on the value of higher education in the hospitality industry. "I would strongly recommend that you get a bachelor's degree if you want to manage hotels. Your broader knowledge base would serve you very well," he advised.

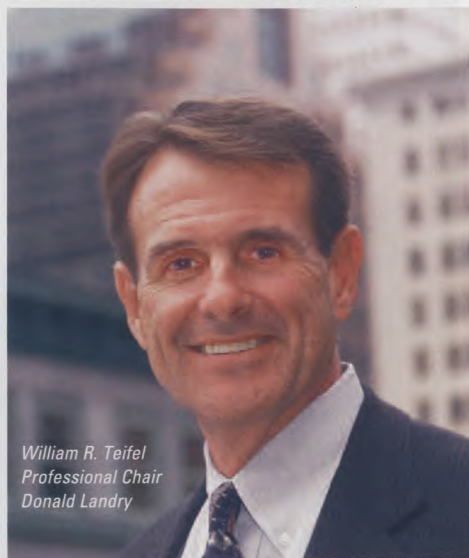
He was equally bullish on technology within the hospitality and tourism industries.

Finding a job after college sat heavily on the minds of many of the seniors in the room. "Don't waste time," urged Landry. "It's not rocket science, but it does take energy." Hard work will pay off, he insisted. "This industry is strapped for good, hard working, smart, honest people. The opportunity is there. I wouldn't get too hung up on the money."

Landry said he looks for three things when interviewing applicants: Do they really want the job; have they been successful at something else and do they have at least half of the technical knowledge required?

"Do a little homework," he urged future applicants. And come prepared to sell. "All of life is selling," he underscored. It's up to the applicant to "determine a need and attempt to fill it."

What's the key to success once you land the perfect job?



William R. Tiefel  
Professional Chair  
Donald Landry

International Inc.

"Don is considered one of the true innovators in the lodging industry. But his talks with our students centered around the basics: practical advice about how to conduct business, how to advance your career and how to balance your work and private life," says Dick Brush, dean of The Hospitality College,

According to Landry it lies in "doing what other people find just a little too difficult to do." Superiors notice initiative.

Landry was in town to address students and sit for the taping of the next installment of J&W's DVD series, "Inside Hospitality Leadership." Through lectures, panel discussions and interactive question-and-answer sessions, "Inside Hospitality Leadership" brings hospitality industry luminaries out of the boardroom and into the classroom to share their insights and wisdom with the next generation of hospitality leaders.

Each presenter is a recipient of the William R. Tiefel Professorial Chair, J&W's first endowed chair, dedicated to Bill Tiefel, vice chairman retired, Marriott

and one of Landry's interviewers in "Inside Hospitality Leadership: A Conversation with Don Landry."

To learn more about the series, visit [www.jwu.edu/hosp](http://www.jwu.edu/hosp).  
—Kimberly Lawrence '05 MBA



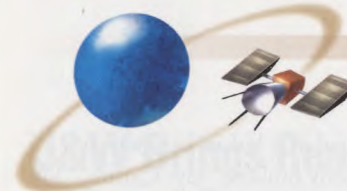
## Feel the Love

In March, the Multicultural Center at the Providence Campus hosted the first annual Love Fest honoring 13 women who have had a significant impact as mentors on the lives of others, and 12 "Young Strengths"—from among J&W's female students. Above, Marie Bernardo, university registrar and executive director of student services, an honored mentor, received gifts designed for the occasion while Nancy Hardendorf, parent relations liaison, center, hugs one of the honored Young Strengths. The weekend included pampering at the J&W Inn in Seekonk, Mass., a gala reception and award ceremony, and breakfast with entertainment provided by vocal groups, Nettukusq and Feminist Voices.

## Landry List

Ten rules for success:

- 1 Have fun.
- 2 Fantasize.
- 3 Live fast; don't become stagnant.
- 4 Play hard.
- 5 Be fresh; have new ideas.
- 6 Do lots of lovin', huggin' and kissin'.
- 7 Write big checks; give back to others.
- 8 Get all you want; go after everything you dream.
- 9 Forget the Golden Rule. Treat others not as you'd like to be treated but as they'd like to be treated.
- 10 Do it when no one's looking—Keep your integrity intact and be the same credible person when you're alone as you are when you're in front of others.



## Middle Schoolers Advised to 'Stay in the Game'

Delivered by two of J&W's star athletes who both overcame tough challenges to earn college degrees, the message to an audience of eighth graders was powerful and direct: "Stay in the game. School is not a spectator sport."

Brian Bannister '05, a graduate student majoring in global business leadership, and Shatoya Greene '06, a food marketing major at the Providence Campus, stood before a crowded auditorium at the Oliver Hazard Perry Middle School and told their personal stories of resisting influences earlier in their lives that would have steered them away from further education.

As an undergraduate at

Johnson & Wales, Bannister, from a disadvantaged Boston neighborhood, played basketball, and ranked fourth on both J&W's all-time scoring and assist lists. He became the fifth player in school history to score 1,000 career points.

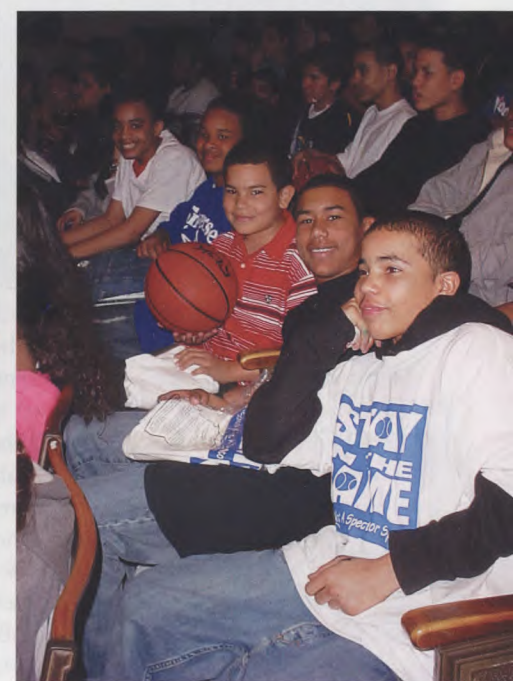
Greene, from Poughkeepsie, N.Y., was a member of the girls' basketball team all four years of college, and served as captain during her senior year.

With a mandatory attendance policy at Johnson & Wales, the student-athletes compared the consequences they face—being dropped from their course—to those the younger students may encounter if they ditch school.

Unlike many colleges and



Above, Shatoya Greene '06 urged students at the Oliver Hazard Perry Middle School in Providence, right, to stick with their studies if they want to succeed in life. The service learning project was initiated by students in the Alan Shawn Feinstein Graduate School at J&W.



universities, Johnson & Wales does not provide athletic scholarships, so student-athletes are not exempt from the attendance policy, regardless of game or playoff status. "Our students get the concept that studies come first," notes Providence Campus President Irving Schneider '66, Ph.D. "It is this philosophy that the Stay in the Game event team hopes to share with the Perry Middle School students."

The Providence school system is faced with the challenge of providing a quality education to a generation of children who struggle with myriad poverty-related issues at home and in school. This presents serious challenges for students, teachers, and schools.

Realizing that truancy is often the precursor to more serious behavior, students of Alan Shawn Feinstein Graduate School hope that by having student-athletes discuss how class attendance is vital to their college life and athletic careers, Perry students will be inspired

to not only attend school, but also do well, especially when attendance is linked to taking part in after-school sports.

The project, a one-day, intensive service-learning project designed to empower Perry students, was made possible through a \$1,000 grant from State Farm Insurance Companies which partners with Youth Service America for National and Global Youth Service Day. J&W efforts were coordinated by Joanne Crossman, Ph.D., professor of communication and education, who involved her Strategic Communications classes in the development of a proposal. In addition, Thomas Rossi, associate professor, and students in his Events Management course helped with activities.

Middle schoolers were each given a "Stay In the Game... School Is NOT a Spectator Sport" T-shirt and answered sports trivia questions to win basketballs courtesy of organizers.—From staff reports

## Banking on Education

Graham Denton, left, market president executive of Bank of America, and Charlotte Campus President Art Gallagher lifted shovels and hauled dirt to help build a playground for at-risk youngsters at Reid Park Elementary School in Charlotte, N.C. in April. Spearheaded by the Business Volunteer Council of Charlotte and co-chaired by Gallagher and Michael Baker of Deloitte and Touche, the volunteer effort got help from community leaders and J&W community outreach director, Bernice Parenti, Richard 'Rock' Kilgore from facilities maintenance and public relations director, Melinda Law.

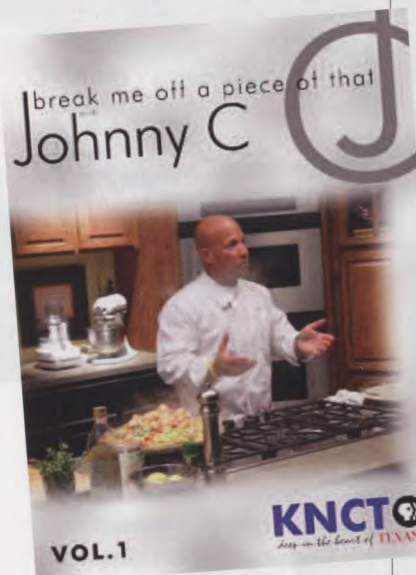


Landry photo by Ed Rose; Love Fest photo by Constance Brown Photography; Charlotte photo by Melinda Law; Middle school photos by Cathy Sengel



## Chef, Firefighter, TV Star: All in a Day's Work

Johnny Carino '81 somehow finds time to do the many things he loves. He's become famous in Texas for his cooking show "Break Me Off a Piece of That" which airs on PBS there.



The show is "doing phenomenally," he says. "And the reviews have been very good," he adds. The half-hour show has been signed on for a third season and will soon air on PBS stations across the country.



Johnny Carino '81, makes his home in Austin, Texas with his partner, Chris, two dogs, a cat and a cockatoo.

Already into his next venture, Carino is building off the show's success by producing a series of DVDs featuring some of his favorite shows and recipes.

His "day job"—working in concept development for Yum! Brands, the largest restaurant company in the world—keeps him busy. But he manages to serve as a volunteer firefighter in Austin (inspired to do so by his father and brothers, who all are or were New York City firefighters).

Carino is also a former bodybuilder who competed in championships and keeps in shape in his home gym. But his love for food, which began early in his life in Brooklyn and was instilled by his Italian grandparents, seems to be his biggest motivator.

Beyond studying culinary arts at J&W in the Advanced Standing program, he has more than 20 years of restaurant management under his belt, including positions with Brinker International and Carlson Restaurants Worldwide, to name a few. Carino has opened restaurants around the world (Malaysia, Indonesia, the

Philippines and Korea) and is the namesake for Johnny Carino's Italian Restaurant, now in close to 350 locations.

What keeps him going, and in so many directions? "I'm just very goal oriented. It was my

goal as a kid to compete as a body builder," says Carino. "My family (members) are firefighters, so when I had the opportunity to do that, I did," he adds.

Is his plate completely full now? Probably not.—M.H.



Sophomore culinary arts student, Tania Nazario, teaches a group of fourth and fifth grade students from W.J. Bryan Elementary School about how to cut pineapples during one of the university's Big Chef Little Chef classes.

## Basics Are Elementary When Little Chefs Meet Big Chefs

W. J. Bryan Elementary School students learned that there's a lot more to cooking than chopping and stirring when they participated in J&W North Miami Campus' Big Chef Little Chef program.

This year, about 20 Johnson & Wales students helped with classes that taught close to 100 elementary school students how to cook a meal from scratch.

During one of the programs, students made vegetable skewers, vegetable pizza and a chicken plate. In addition to instruction on cooking, they learned about proper sanitation, nutrition and international cuisine. They also received a lesson in etiquette when they got to enjoy their own cooking in the university's dining room.

"I think it's just being able to give kids an understanding about the importance of eating right; letting them be able to differentiate between things that are high in fat and low in fat," said North Miami chef-instructor Wayne Bryan '93 about the program. Bryan had the opportunity to work with many of the students in this year's program.

The campus has a long-standing relationship with the nearby school and officially "adopted" it three years ago. In addition to the Big Chef Little Chef program, students from J&W's College of Business, College of Culinary Arts and The Hospitality College visit the school to mentor students and assist them with tutoring.

—Marie Cirelli

Carino photos courtesy of Johnny Carino; Big Chef photo by Marie Cirelli; Tour RI photos by Steve Shipley; Seuss photos by William Strader

## J&W Brings Read Across America to Local Communities

Red and white-striped stovepipe "Dr. Seuss" hats were spotted around the nation on March 2 when volunteers spread out for the 9th Annual Read Across America program. Held in celebration of the 102nd birthday of the late children's book legend, Theodor Seuss Geisel, the annual literacy campaign enlisted J&W volunteer efforts through the Providence, North Miami and Denver campuses.

At the Providence Campus, more than 60 J&W students, staff, faculty, and guests donned

the hats while reading to students at 33 locations throughout the city. Culinary students baked "Cat in the Hat" cupcakes for children visited by the volunteers. Guest readers included Providence Mayor David Cicilline, Providence Campus President Irving Schneider '66, Ph.D., and Mary Jane Begin, a children's book illustrator.

Prof. William Strader, Ed.D., of the School of Education, coordinated the Providence event and spearhead-



## On the Map

From left, J&W culinary students Chad Wills, Courtney Reed and Carl Zimmerman were on hand along with R.I.'s Gov. Donald L. Carcieri and wife, Suzanne Carcieri, at a press conference for Tour RI, a program promoting the sites and activities in Rhode Island. Tour RI kicked off its 2006 season in February with a press conference at the State House where the students helped promote the University's Culinary Archives & Museum, one of the stops on The Providence Heritage Trail tour. The Rhode Island Tourism Division's "Visit Rhode Island" Web site—[www.visitrhodeisland.com](http://www.visitrhodeisland.com)—describes the tour as "a look at three centuries of homes and buildings that have played a key role in Rhode Island's and America's social, religious, governmental, commercial and industrial history."

ed efforts at other campuses.

A book drive held in Providence collected more than 500 children's books later shipped to Franklinton Elementary School in

Louisiana, one of many schools affected by Hurricane Katrina. More than 100 books were sent to the Franklinton School from the North Miami Campus as well, where Helen Rodriguez, from Academic Affairs, oversaw efforts.

"Yertle the Turtle," "Green Eggs and Ham," "Lorax," and "Mr. Brown Can Moo, Can You?" were just some of the Seuss books that faculty read in the student union at the Denver Campus.

Contributions organized by instructor Jane Dare sent 115 books to Poplarville High School in Mississippi, also impacted by Katrina.

Sponsored by the National Education Association, Read Across America last year saw contributions from nearly 50



million children, adults and celebrities who shared books and reading time with at-risk populations across the country.

"I thought for the first time out [at J&W] it went very well," said Strader, "I envision another approach for the future—to read across Rhode Island, to cover the whole state."

Dare extended the vision further. "It is important that students remember that reading does not have to stop after they are finished with English class," she said. "This was not only to get students reading, but to get the nation reading."

She urged others to become involved with a forgotten form of community service: reading to children in schools or hospitals.—M.H.

**Above and below:** Preschoolers and toddlers enjoyed "Dr. Bill's" collection of children's books, read in Spanish and English, at Casey Family Services Early Literacy Program of the R.I. Family Literacy Initiative.





## Students Play Major Role at Sundance

It was J&W culinary students who were in the spotlight during the 2006 Sundance Film Festival in January. Cooking for ChefDance, an invitation-only series of gourmet dinners for festival goers, two students from each campus assisted a different big-name guest chef each night, and worked alongside Tyler Florence '94, '04 HDR, Food Network personality, who played the lead as host.

The students' schedule was a tough one, working from 8 a.m. to 1 a.m. every day, and preparing enough food for 250 guests for 10 days in a row, but they didn't seem to mind.

Dinners were held at the legendary Harry O's in Park City, Utah, with renowned chefs including Ming Tsai, Todd English and Gale Gand preparing fabulous four-course meals with the students' assistance.

Star sightings added to the thrill in the dining room filled with film-makers, producers, media and celebrities, including Jennifer Aniston, Sting and Counting Crows.

"ChefDance was an experience of a lifetime. It was filled with many challenges and many rewards that I'll continue to reap for years to come," said Denver student Stacy Wyly. "After working with some of the best chefs in the country, I know it takes passion to do what they do every day."

Kevin Chan, from the Charlotte Campus, described the event as one of the best experiences of his life, as well.

"I had a great time learning from the top chefs in America and working along-



side them to serve the rich and famous. These chefs created the most amazing menus I've seen yet and put out some of the

most beautiful plates."

Students may be asked back for a repeat performance next year. —M.H.

J&W students assist Chef Govind Armstrong, owner of Table 8 in Los Angeles (in yellow headband), behind the scenes at the Sundance Film Festival in January.

## Charlotte Professor Honored with BCA Award

At a black-tie event in February in New York City, Sadruddin Abdullah '00, assistant professor of culinary arts at the

Charlotte Campus, received the 2006 James Lewis Award from the Black Culinarists Alliance (BCA).

Presented to Abdullah by Karl Guggenmos '02 MBA, J&W dean of culinary education, the award honors the 40-year career of James Lewis, a man who rose from dishwasher to become executive chef for Restaurant Associates. The honor recognizes individuals whose persistence and

fortitude overcame the obstacles that historically confront persons of color in food service.

"I must say that it was one of the most humbling experiences of my life," said Abdullah, surrounded by his wife, his sister, his mother and a family friend. "When you go about your life doing what you do, you don't see yourself as a pioneer or otherwise, an inspiration to others," he added.

The BCA is a nonprofit hospitality networking organization committed to enhancing educational opportunities for minorities in the hospitality and food service industries.

At the end of the evening, Sadruddin did what any good son would do. He gave his trophy to his mother. —M.L.



Sadruddin Abdullah, right, recipient of the 2006 James Lewis Award from the Black Culinarists Alliance, shares his moment in the spotlight (and his trophy) with his mother, Delores Waldron.

## Dynamic Grads Reach New Heights in Real Estate

Dan Saffer '03 and Rouben Balagian '03 went from strangers on opposite sides of a J&W lecture hall to co-owners of a multimillion dollar company in just over two years.

It all started during the usual "Introduce yourself and tell the class something about you" at the start of a course. Both said they owned investment property. They chatted briefly after class, but their paths did not cross again until six months later.

They ran into each other at a gym and had a long conversation about each other's business experience, vision and future

goals. That night they decided to go into business together and to write a six-month business plan for purchasing and redeveloping distressed real estate into high-end properties. To raise start-up capital they sold property they already owned. Now the package was complete—they had the vision, the plan, and the funding. Dynamic Investments LLC, based in Cranston, R.I., was officially in business.

The company quickly made a big splash into the real estate world by acquiring properties, overseeing the restorations and selling the finished products to

homebuyers. Their previous experience, real estate knowledge and J&W education made their company a winner from the start. Their success came from meticulously reconstructing distressed historical properties, preserving the properties' historical integrity and adding amenities that define today's luxury living.

Though already enjoying much success, Saffer and Balagian aren't resting on their laurels. They're committed to making Dynamic Investments synonymous with quality, luxu-

ry and client satisfaction, and have added a full-service construction company, real estate brokerage, design company and mortgage division to their list of services.

What's in the future for Dynamic? The plan includes taking on larger residential and commercial development projects; developing affordable housing through their nonprofit, Building a Better Life Inc. and establishing a real estate investment trust. "It's been a good ride so far," says Saffer. For these two J&W grads, it should only get better.

—Thomas Hynes

## On a Mission to Educate Palates

Most culinary celebs make a living adding spice to food. Kathy McCann '01 is bringing spice to life. McCann, founder of The Educated Palate, developed a "tasting kit" of flavors that allows cooks and would-bes to sample the essence of a spice before adding it to food.

As a culinary student at age 47 with a fairly educated palate of her own, McCann, realized that there were flavors she could not identify by herb or spice. Sensory awareness of a flavor's essence and potential could take cooking into new realms, she reasoned.

And on a mission to lead, the Riverside, R.I. resident channeled her studies through the entrepreneurship program and developed a kit of flavor samples. A Connecticut company, Flavor Sciences, combined oils of herbs and spices with a neutral food-grade oil to produce small vials of flavors.

J&W professors helped her refine taste and aroma levels, and a renowned specialist in olfactory memory is an advisor on the relation of the two, and



Kathy McCann '01 demonstrates use of her taste kit.

the educational potential of McCann's product.

Kits contain 25, 2-gram vials of liquid flavors with key codes and guides for use. A game with edible paper swatches for samplings of flavors is in the works. Between the two, she's drawing interest from educators salivating for a new approach to imparting knowledge.

"It's a fast way to do a learning exercise with students," McCann says. Chefs and educators from schools that include the New England Culinary Institute are lining up for her product. Anyone else with a taste for flavor can go to [www.educatedpalate.com](http://www.educatedpalate.com).

—C.S.



## Sun WineFest Mohegan Sun

J&W students were on hand at Sun WineFest at Mohegan Sun Casino in Connecticut in January assisting chefs that included Lidia Shire and Todd English. The event for wine aficionados featured tastings of more than 1,000 wines from vineyards around the world and cooking demonstrations by celebrity chefs. Among the chefs who participated were a legion of J&W alumni including Mario Capone '88, center, who took time out to have some fun with J&W students.

Sundance photo by Jessica Vainisky '98; BCA photo courtesy of Nation's Restaurant News; Sun Wine photo by Steve Shipley



# In the NEWS

## LIFETIME TITLEIST

In January, **Ed Abrain '59, '94 HDR** was named the 15th recipient of the Ernie Sabayrac Award for Lifetime Contributions to the Golf Industry, in ceremonies in Orlando, Fla. at The PGA of America Awards Program. Abrain has served as the president of five companies including Titleist and Cobra Divisions of the Acushnet Co. and Aldila Corp.; CEO of the PowerBilt Golf Division and executive vice president and general manager of Wilson Sports Goods Inc. Golf Division.

"Ed Abrain's enthusiasm to find solutions to problems and to energize those around him has been his gift to the golf industry," said Roger Warren, president, The PGA of America in the December '05 edition of *PGA Magazine*. "For more than three decades, he has committed himself to bettering those around him, and in the same process served the needs of customers like the PGA Professional." Abrain is now president of ESA Inc., a consulting firm in Sherman, N.Y.

## FLAYING FLAY

The score is 0-2 for the Iron Chefs in face-offs with J&W alumni. In an episode aired on the Food Network in March, **Beau MacMillan '91**, executive chef at Elements Restaurant in Scottsdale, Ariz., won in a showdown over Kobe beef against Bobby Flay. In September '05, **Michelle Bernstein '94, '03 HDR** owner and executive chef of Michy's in North Miami, (assisted by **Lindsay Autry '04** as her sous chef) scoured the stoves with Flay and added a new layer to

Nuevo Latin Fusion cuisine with onions.

## ECONOMIC BEACON

**Florida Campus President Donald McGregor** was presented the Visitor Industry Award at the 2006 Beacon Awards by the J.D. Beacon Council at ceremonies in Miami in February. In its fourth year, the awards program recognizes businesses and organizations for significant contributions to the local economy in the area of job creation, business expansion, corporate citizenship and leadership in their respective industries. The Beacon Council is Miami-Dade County's official economic development partnership that focuses on job creation and economic growth. The University was recognized for excellence in training tomorrow's culinary arts and hospitality professionals and for its longstanding success in career development.



North Miami Campus President Donald McGregor, J.D. (left) receives the 2006 Beacon Visitor Industry Award from Beacon Council CEO Frank Nero.

## OVER THE TOP

He's under 40 and among 40 named by the *The Denver*

*Business Journal* for the 2006 list of Forty Under 40 leaders in the Denver Community. **Jim Griffin '88, '92 MS, Ph.D.**, is the only leader from higher education to make the list in the last two years. The honor, presented at a *DBJ* luncheon for more than 400, is an annual listing of Denver's business elite under the age of 40, who are stand-outs for their high level of achievement and devotion both inside and outside of the workplace.



Jim Griffin '88, '92 MS, Ph.D.

## SIDE NOTES...

When is the best time to shop? Anytime as long as you know what you are looking for and where to look, according to **Joanne Leoni, Ph.D.**, department chair for the College of Business at the North Miami Campus. Admired by colleagues and friends alike for her innate ability to find the best bargains, Leoni offers these tips for shopping to save:

**Give some thought to what it is you need** or want to buy before going shopping.

**Price items beforehand** and determine how much you are willing to spend for the items you want.

**Some of the best places to shop include outlet malls** where you can find good prices on good merchandise that may be designer or just of good quality far less in price than department stores. Check out the outlet stores first and go directly to the back of the store where merchandise that has been marked down is located.

**Watch for sales and coupons:** just about every week there are great sales in department stores which carry

designer named merchandise. Look for the big sales and mark-downs; anywhere from 35 to 50 percent, and cut out coupons if they are offered.

**Stick to the classic and designer labels and styles** for professional or career wardrobes. Designer labels such as Jones of New York, DKNY and Tahari suits, blouses, tops and slacks are manufactured with good, high quality fabrics.

When purchasing trendy or casual wardrobe items, **great knock-off looks cost far less.** Stores like H&M, Target, Zara, Urban Outfitters and Bluefly offer trendy pieces like belts, scarves, hats or tees which offer expensive looks at affordable prices.

**Don't forget shopping online** for great bargains on sites such as Overstock.com, Lands End and The Gap, etc. Remember to protect your privacy and only order merchandise listed on a site with a secure server.

Make sure to guard your password and check the refund and return policies before making the final purchase. Great shopping everyone!

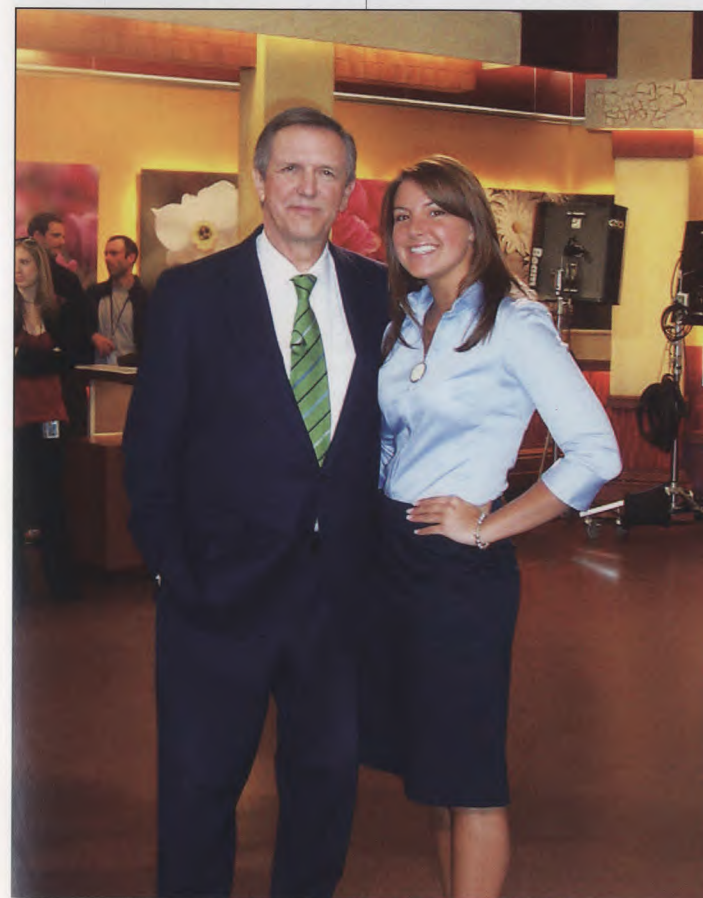
## WIN WITH WIRELESS

The Rhode Island Business Plan Competition is a nonprofit supported by 22 public and private businesses, including local businesses, universities, nonprofits, a foundation, and a Rhode Island government agency. In April, **David Dowty '05** won cash and in-kind services valued at more than \$50,000 as student winner, for his PEK Wireless Systems, a proprietary wireless adaptor for broad, long-range transmission, with any electronic signal. "In selecting the winners of this year's awards, the judges considered the overall value proposition, taking into account the originality of the product or service, the size of the market, and the competitive advantages and risks to the enterprise," said Jayne Donegan, a competition judge and partner with the law firm of

Brown Rudnick. "We evaluated the feasibility of the applicant's strategy and the likelihood of success within the proposed timeframe and budget, as well as the potential impact on the state in terms of job creation."

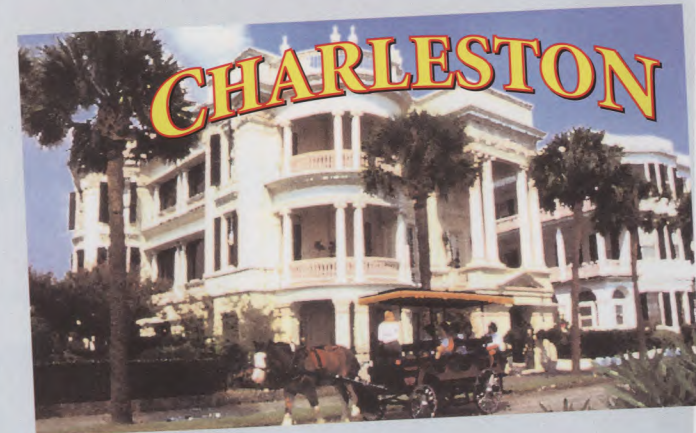
## GOOD MORNING AMERICA

Fashion merchandising and marketing students from the College of Business at the Charlotte Campus made an appearance at the studios of "Good Morning, America" during a recent trip to Manhattan in April. While on the set, they met hosts Charlie Gibson and Robin Roberts. Led by **Prof. Jennifer Stanton**, the group toured fashion houses and met with designer Sheila Walker, visited Ralph Lauren's flagship store in the Rhinelander Mansion and got a behind the scenes tour of Macy's.



Felicia Pandola, a marketing major in the College of Business at the Charlotte Campus, poses with Charles Gibson on the American Broadcasting Co. set of "Good Morning America" during a fashion merchandising trip to Manhattan in April.

## J & W POSTCARD



Hello from Charleston! This is **Craig Deihl '98**, executive chef at Cypress Restaurant, inviting you to take a trip to Charleston, a city that goes full circle with things to see and do—historical buildings and beautiful old homes, a slew of great restaurants, sunny beaches, museums and more:

## Attractions

**The Charleston Museum** ([www.charlestonmuseum.org](http://www.charlestonmuseum.org)), founded in 1773, is considered to be the oldest museum in the United States. Artifacts range from Egyptian mummies to a full-scale replica of a Civil War submarine. **The South Carolina Aquarium** ([www.scaquarium.org](http://www.scaquarium.org)) is another must-see, with more than 60 exhibits, 4,300 animals and 4,500 plants. Get a close-up view of some of the city's historic homes and gardens on a guided walking tour (visit [www.charlestonchamber.org](http://www.charlestonchamber.org) for information) and then head over to one of our nearby beaches and check out Sullivan's Island, Folly Beach and the Isle of Palms.

## Dining

Cypress, at 167 East Bay Street in historic Charleston, is cutting edge with a three-story wine wall and global flavors for your taste buds. (843-727-0111). For an entertaining food experience, go to **Basil Restaurant**, 460 King Street, and sit at the chef's table while enjoying chilled saki and watching the chef cook your Thai cuisine. (843-724-3490). For an emphasis on local ingredients and flavor combined with well-crafted cooking tech-

niques, visit **FIG** (Food is Good) at 232 Meeting Street. (843-805-5900). And for some seafood with a southern twist, don't miss **S.N.O.B.'s** (Slightly North of Broad) barbecued tuna, at 192 East Bay Street. (843-723-3424).

## Lodging

Like the city itself, hotels in Charleston range from historical charm to modern elegance. The **Charleston Place** offers Charleston elegance and great dining at the Charleston Grill, housed at the hotel. (843-722-4900) [www.charlestonplace.com](http://www.charlestonplace.com). **The Mills House Hotel**, one of Charleston's oldest, and just blocks from the historic district, includes high-ceilinged parlors, fresh cut flowers and antique crystal chandeliers. (843-577-2400) [www.millhouse.com](http://www.millhouse.com). **The Doubletree Guest Suites** offers a classic atmosphere just a few steps from the market downtown. (843-577-2644). [www.doubletree.com](http://www.doubletree.com)

## Night Life

Raval offers a tapas menu, an extensive selection of wine focusing on Spanish, and a Moroccan-style lounge in back, at 453 King Street, downtown. Take in fresh sea air while relaxing with drinks at the **Blind Tiger Pub's** outdoor courtyard in the historic district at 38 Broad Street. For a nice Sunday brunch, or a burger and a pint of Boddingtons, visit **Moe's Crosstown Tavern**, a popular neighborhood bar at 714 Rutledge Avenue.



## Boston Reception

An evening of good food, great conversation and valuable networking marked the night at the Boston Marriott Copley Place in April. More than 40 alumni and guests gathered to network and share industry experiences. The event was held in conjunction with the Northeast Foodservice & Lodging Exposition & Conference.



Above l-r: Rich Hutchinson, Jen Keane '95, Stacy Strout '95 and Cliff Strout.

L-r: Jason DeVries '05, Brendan Griffin '05 and Kayla Knight '04.



L-r: John Engelhorn '87, Mike Poppers '89 and Tom Piascik '79.



## Alumni Day in Florida

In May, alumni returned to the North Miami Campus to share their career experiences with upcoming graduates. The highlight of the event was the "Reality Check" series with alumni panelists describing personal experiences. Later, alumni spoke one-on-one with future graduates talking about opportunities within their industry and tips on how to operate a successful business.



Above l-r: North Miami Campus President Donald McGregor, J.D., Vladimir Lindor '98 and Amiress Versil (student). Right l-r: Student Megan Naylor with recruiter Sheila Borzomati '04 from The Baker's Bistro.



## Alumni Awards Reception

Alumni and their families gathered at the Westin hotel in Providence to present Success Boards to celebrate the accomplishments of selected Providence Campus alumni in their current career paths. The annual event was held in March in conjunction with Spring Weekend alumni reunion reception.



Top l-r: Success Board recipients from each of the colleges at the Providence Campus included Leni John '02, College of Business; Raven Dennis '87, College of Culinary Arts; Bonnie Jean Perkins '02, The Hospitality College, and Ben Singer '98 MBA, College of Business. Debra Hill (not in photo) was the recipient from the School of Technology. Above l-r: Lisa Singer '98 MBA, Turgut Keskin '05, Cuneyt Ispir '02 MBA and Ben Singer '98 MBA.



## 2nd Annual Denver Ski Train

Alumni and students from the Student Alumni Association gathered from the Denver Campus for a trip on the Winter Park (Colo.) Ski Train with their families for a day of skiing on the slopes of the Rockies.

## Metro DC Chapter Reception

Members of the Metro DC Chapter held an alumni reception in March at the Eurest at SunTrust Washington headquarters. Hosted by Erik Lyles '99, the goal was to bring together past chapter members and new members to reestablish and build the chapter's presence in the metro D.C. area.



L-r: Melissa Kullback, Michelle Perry '99, Joanne Lipkind '02, Peter Riccobono '93, Sarah Wallace '04 and Brandon Guiliams '98.



L-r: Greg Daylor '92 and Aron Kansal '05.



# The President Goes to Washington

by Cathy Sengel

**I**N JANUARY OF 2006, UNIVERSITY PRESIDENT JOHN BOWEN WAS SELECTED AS ONE AMONG 120 COLLEGE PRESIDENTS NATIONWIDE AND ONE OF ONLY TWO FROM RHODE ISLAND, TO PARTICIPATE IN U.S. UNIVERSITY PRESIDENTS SUMMIT ON INTERNATIONAL EDUCATION. OVER THE COURSE OF HIS WEEK IN WASHINGTON, HE MET WITH PRESIDENT GEORGE BUSH, ATTENDED A DEPARTMENT OF STATE DINNER AND DISCUSSED THE FUTURE OF U.S. HIGHER EDUCATION IN A GLOBAL ARENA.

**Q. What was the focus of the summit?**

**A.** The focus of the summit was internationalization and education. After 9/11 the administration virtually shut down the borders. When he addressed us, the president said that we got it wrong and we want to get it right. It's hurting the universities and we don't want to see that happen, but we have these national security issues. It was very impressive for them to say, we need to get it right and we're going to ask you.

**Q. What effect has the tightened security had on Johnson & Wales?**

**A.** As Chairman [John] Yena said, if Sept. 11 had happened a week or two earlier, it would have been devastating to the university. Borders being closed, people not being able to come might have meant as much as a 10 percent enrollment shock for Johnson & Wales. Prior to that, our trend line was increasing, both in total number of international students as well as the number of countries represented.

A lot of this isn't even controllable by the U.S. There are countries that require a

personal interview to get a visa. Students have to travel hundreds of miles to be able to go through this long, laborious process. That's what the Bush administration is trying to modify—to accommodate higher education without jeopardizing national security.

**Q. What were some of the concerns that you brought to the dialog?**

**A.** Manny Tavares, director of international recruitment and training, Ken DiSaia, ['87, '92 MBA] vice president of enrollment management, and Erin Fitzgerald, dean of the International Center, put together a position paper of the issues hurting Johnson & Wales. I was able to work all three issues into the final report.

First, the visa process is still too complicated and too costly. The mandatory interview is a substantial obstacle for students living at a great distance from one of our embassies. Embassies should have the ability to waive the interview in low-risk cases.

Second, the security clearance process takes too long. Low-risk cases should be expedited. Too many applications are

denied on the basis that students cannot prove that they do not intend to immigrate to the United States following graduation. This policy needs to be reworked to become more flexible and in some fields, we need to recognize that it may actually be in the best interests of our nation if the student intends to remain in the U.S. following graduation, particularly in the sciences and engineering.

Reports say, in five short years, 80 percent of the world's engineers will be educated outside of the U.S. Unbelievable. We need to change that. We need a national marketing plan for the U.S. as an educational destination, and we need it now. Other countries are eating our lunch. Australia and even Canada are beating us to the punch. We're still competing with ourselves here [in the U.S.], with other higher education institutions, instead of saying, "The best education you're going to receive on the planet is in U.S. higher education," and then letting individual higher education institutions go ahead and compete for students among themselves. But all agree philosophically: let's sell the

United States. It's a wonderful education and we all have different niches. Other countries are even getting national tax dollars for marketing.

Lastly, we need greater scholarships. We've got wonderful Pell grants here, but if we truly want to embrace internationalization and bring in people from all over the world, we're going to need to be much more competitive in the way Australia and Canada and other countries are. There's just so much that private education can do, and the rest of it should be up to the government.

We discussed the need to open things up both ways, bringing in more students from abroad, whether through international cooperative education or international exchange programs.

**Q. Do you have any ambivalence about stepping up funding to back the underprivileged and disadvantaged from overseas for study when Congress is cutting back on funding programs in this country?**

**A.** As a nation right now, we're really becoming divided, not only politically, but economically in a sense. Thirty years ago, we were fighting for literacy; today it's really about technology and access through education. Those are the two issues of our time. We need to make sure that all American citizens that have a desire for higher education find a pathway, whether it's public or private.

Second, all Americans that are interested in it—not just younger students, but right up to senior citizens—that want to be educated in technology, have access to it. Otherwise, clearly they will be left behind—they will be dinosaurs.

We need to embrace diversification of education, without borders. Where I probably fall away from my peers is that I don't necessarily believe that this should be the sole responsibility of the government. I believe it should be the responsibility of educational institutions through institutional scholarships, and private funds should be raised to be able to support this, so you get equality.

**Q. What do you think that our international student population brings to Johnson & Wales that strengthens the institution?**



U.S. Secretary of State Condoleezza Rice, left, and Secretary of Education Margaret Spellings, right, flank University President John Bowen at the U.S. University Presidents Summit on International Education at the State Department, in January in Washington. The summit brought U.S. higher education leaders together to discuss higher education in the global arena and ways to strengthen international education.

**A.** In one word, diversity. In a classroom, a teacher will lecture and there are discussions afterward. If everyone is from the same country, you're just going to get sameness; you're not going to get a real, diverse conversation. Students coming in offering a different perspective on issues make the discussion much richer and any conclusions that are drawn, better informed. Decisions are wiser because of it. If everyone is agreeing, there isn't enough controversy. I say there isn't enough education taking place. The great thing about this country is our diversity... It's a fallacy that teachers teach and students learn. We all learn from each other each and every day.

**Q. Were your concerns different from those of others at the summit?**

**A.** The overwhelming majority—80 percent—had the exact issues: We need to streamline the process, cut out some of the red tape, make entries a little easier. If we were all over the place, change might be very slow in coming.

I salute the other [college] presidents. After rich debates and discussions, we were able to get to this handful of issues. Though one institution is big, or has greater notoriety, we're all equal as one industry. What really brought us together was one marketing plan for the entire body of United States higher education. We agreed, "If we all believe in that—which we did—then together, we're a

team of educators trying to make American education more competitive worldwide; these are our recommendations."

**Q. How did you feel rubbing elbows with a president and secretary of state?**

**A.** What I've answered up to now was with my professional hat on. I learned a long time ago that you should have 100 goals in life. One [of mine] was to meet a sitting president. I'd already met George W. Bush's father after he'd retired from the White House, which was a great treat. But to meet a sitting president with all of the pomp and circumstance, I don't care what your politics are, it's wonderful to be in a free country and to see that.

Condoleezza Rice is so intelligent. I was encouraged to hear her excitement in bringing these topics to a head and bringing resolution to it. I had a private moment with the president. I was able to shake hands and say a little about Johnson & Wales.

To actually go to a state dinner and just see how that's done from a culinary standpoint was really very exciting. To be there with the nation's best and brightest educators representing a wonderful educational institution was a personal and professional thrill as well. ■

For a full account of the summit visit [www.state.gov/r/summit/](http://www.state.gov/r/summit/)



# It Takes the Cake

*Tradition and whimsy inspired this imaginative array of wedding cakes designed by J&W's senior students of baking and pastry arts at the Providence Campus. Cakes were among those displayed in Johnson & Wales Culinary Archives & Museum.*



Photography by Stephen Spencer





# Entrepreneurship

## Myths, Realities and Rewards

By Matthew Kenney '91,  
'02 MBA

Illustration by  
Debra Page-Trim



*"And the day came  
when the risk to  
remain tight in a  
bud was more  
painful than  
the risk it took  
to blossom."*

— Anais Nin

Aspiring entrepreneurs often ask, "What is it like owning your own business?" My response is usually a boxing metaphor: If you're interested in the sport of boxing, you can study the history, analyze techniques, and memorize statistics. But until you've been punched in the face, you'll never know what it's like to be a boxer. Entrepreneurship is very similar.

Embarking upon an entrepreneurial venture is a paradoxical experience. It can be rewarding and terrifying simultaneously. Taking the plunge may be easier if you remember that entrepreneurship isn't just about being self-employed, it's about being yourself. It is the pursuit of fulfilling your true potential; of simultaneously bettering your life and the lives of others and managing your career on your terms.

Is your current career fulfilling you spiritually and professionally? If not, it may be time to strike out on your own. The following list of myths, realities and rewards will hopefully help you arrive at a decision that's best for you.

### MYTHS

**Eighty percent of small businesses fail—**While this myth is widely cited, the actual success rate of new ventures is approximately 50 percent. In fact, 28 percent of new ventures closed voluntarily, and only 18 percent leave outstanding debt, according to experts Donald Kuratko and Richard Hodgetts.

**Entrepreneurs are risk takers—**Although this may be the societal view, the vast majority of entrepreneurs do not view themselves as risk takers, says Thomas Stanley in "The Millionaire Mind." Rather, they go to great lengths to identify and avoid risks. Successful business owners know that research separates ideas from opportunities.

**Financing is difficult to obtain—**Banks and private equity investors are willing and able to finance entrepreneurial ventures. Unfortunately, many aspiring small business owners don't prepare a comprehensive business plan that demonstrates the feasibility of their venture. If an entrepreneur is unable to project a return-on-investment for his or her financier it

is unlikely he or she will receive financing.

### REALITIES

**A plan for marketing—**While intuition is an important part of entrepreneurship, one can't rely on it solely. Aspiring small business owners need to develop a comprehensive marketing plan that analyzes industry trends, competitors, supply chain issues and pricing strategies.

**A need for strategic alliances—**Every entrepreneur will have his or her own unique strengths and weaknesses. It's essential to assemble a group of stakeholders (including employees) whose strengths compensate for the entrepreneur's weaknesses.

**A comfort with ambiguity—**Entrepreneurial

environments are very dynamic and often require business owners to deal with situations that were unplanned. An entrepreneurial culture tends to be less structured than a corporate culture. Therefore, job responsibilities are often varied and undefined.

### REWARDS

**Unlimited professional potential—**As an entrepreneur, your professional growth is limited only by your own ability and dedication. There are no glass ceilings, office politics, or corporate variables preventing you from getting the most out of your ability.

**Earning power—**While entrepreneurs comprise only 15 percent of the U.S. workforce, they represent 32 percent of all U.S. millionaires,

according to Stanley. Entrepreneurs receive both salary and equity—as their business grows their net worth increases.

**Industry expertise and leadership—**Small business owners generally can't compete effectively by offering the lowest price, but can position their company within a lucrative niche. The more narrow the niche, the more likely it is that the entrepreneur will be viewed as an expert and industry leader.

**Life and work balance—**There is a common misperception that owning a small business requires entrepreneurs to work more hours and sacrifice personal time. Spending too much time managing a business is actually an indication of poor planning and insufficient working capital. ■

## 10 Tips for Entrepreneurs

### 1. Look inward before looking outward.

Opportunity recognition is the cornerstone of entrepreneurship, but often misunderstood by aspiring entrepreneurs. The word "opportunity" derives from the Latin word meaning "towards port." Thus, you have to identify your personal and professional port of destination before you'll be able to analyze opportunities correctly. Look inward, find your passion, and opportunities will manifest before your eyes.

### 2. Know your entrepreneurial personality.

Some entrepreneurs crave the thrill and ambiguity of a start-up, while others may be better off choosing the stability of a franchise. Still others may be better suited to purchase a going concern. The appropriate path is often dictated by the entrepreneur's personality and tolerance for risk.

### 3. Build a strong ethical foundation.

Entrepreneurial ventures tend to develop a corporate culture that is a reflection of the founding entrepreneur's ethics and values. Therefore, adhering to ethical business practices will increase the likelihood of having ethical employees, and building a respected brand.

### 4. Pay yourself twice.

Entrepreneurs should always get paid twice: once in the form of a weekly paycheck and once in the form of owner's equity. Inability to pay oneself a weekly stipend is usually a sign of poor planning and insufficient working capital. Working without a paycheck, in hopes of paying oneself out of potential profits will result in the entrepreneur being frustrated and demoralized.

### 5. Leadership vs. management: learn the balancing act.

Unlike large established corporations, where roles and responsibilities are clearly defined, entrepreneurs must simultaneously perform daily tasks (management) and plan for the future (leadership). This is a very difficult balancing act as too much focus on performing tasks can result in a lack of strategic growth, while too much focus on strategy can result in a poor customer experience.

### 6. Be slow to hire and quick to fire.

Not every employee is well suited to start-up and/or small business environments. Therefore, entrepreneurs should choose employees very

carefully and cut their losses quickly if they make a poor hiring decision. Ideal employees within an entrepreneurial culture generally have greater comfort with ambiguity, and a track record of being self-motivated.

### 7. Think like your financiers.

Before approaching a lender or investor ask, "What is the most important thing to this financier?" The answer is usually return-on-investment. However, financiers will also be interested in market research, management expertise, and projected financial statements. All of this information should be compiled in a comprehensive business plan.

### 8. Always ask, "What's next?"

Every product has a life cycle, and every industry faces competitive pressures. Therefore, it is essential that you ask, "What's next? What product or service could replace the need for my company's product or service?" The entrepreneur who correctly answers the question, "What's next?" will reap the financial rewards.

### 9. The customer isn't always right.

The old adage, "The customer is always right," is a wonderful sentiment, but not entirely true. In reality, customers may drag you into fragmentation, act unethically, and treat your employees disrespectfully. A better adage is "The customer always has rights," such as the right to receive your best effort and exceptional customer service.

### 10. Focus on your strengths, but understand your weaknesses.

Pride is perhaps the greatest entrepreneurial sin. Entrepreneurs who ignore their weaknesses, or think they have no weaknesses, generally fall victim to them. The best strategy is to understand your weaknesses, then develop a group of stakeholders (employees, vendors, strategic partners etc.) whose strengths compensate for those weaknesses. This allows the entrepreneur to focus primarily on his or her strengths and passion.

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# Fashionably Positioned

*In retail merchandizing, marketing and management, J&W's alumni trend toward the top*

By Cathy Sengel

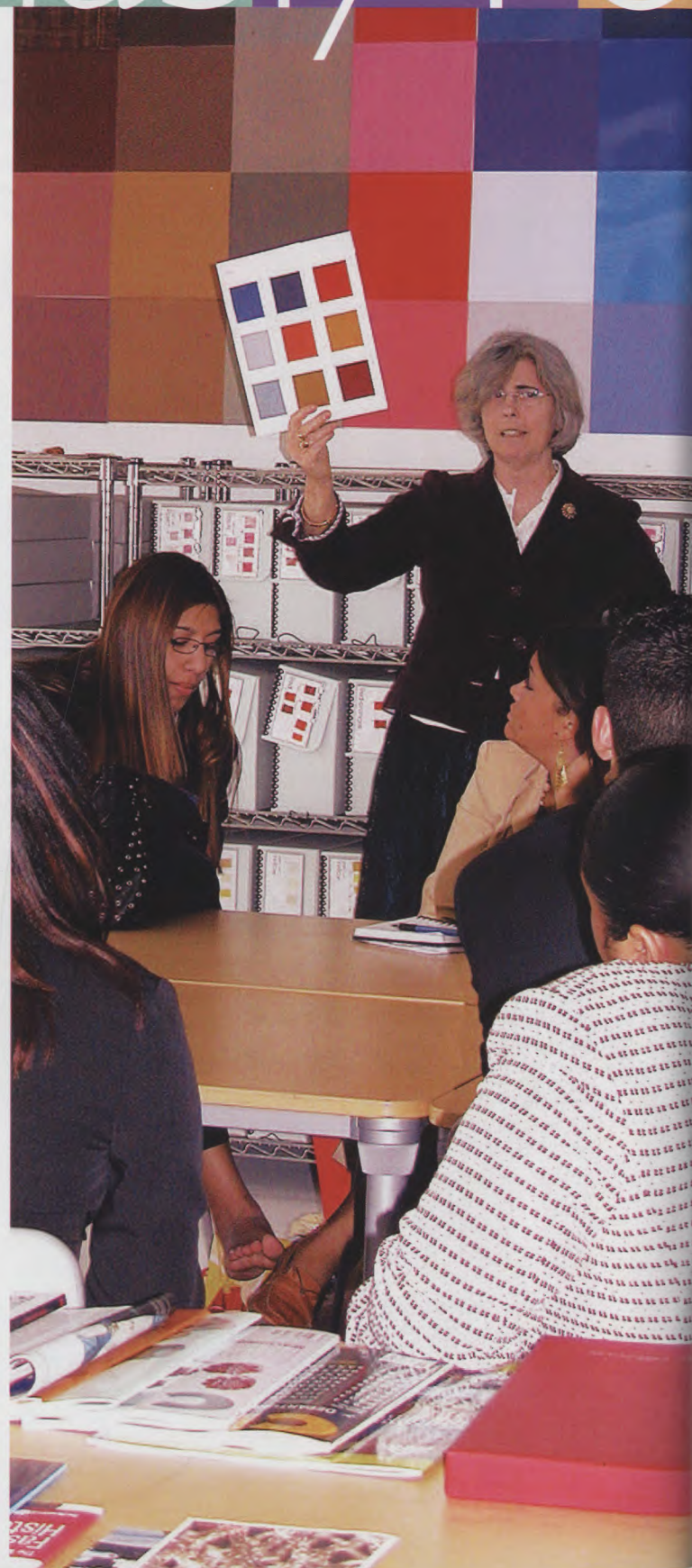
Photos by Cathy Sengel

Students from the North Miami Campus learn about color forecasting and impact at a lecture by author, Margaret Walch of New York's Color Association.



In New York's garment district, sidewalk markers map Fashion's Walk of Fame, a bow to industry greats. Was Johnson & Wales to path its own retail history, it would extend back decades. Between the educators, many who rose in the trade before returning to teach, to standouts in the dazzle of style—Andrea Scoli '90, vice president for Laundry by Shelli Segal; Teresa Velasquez '04, a buyer for Manolo Blahnik; Jose Mercado '04, human resource manager for the "tween" slouch of Aeropostale—those who've minded their markets at Johnson & Wales cut an impressive trail.

On a recent May afternoon, 23 fashion merchandizing students from the North Miami Campus were on their required



Spring New York Trip for an inside view of the industry. The second-year students listened to five J&W alumni—Troy McErlain '93, Leang Chung '02, Lisa Buckley '04, Megan Glynn '05 and Stephanie Mattera '04 MBA. Each handles millions of dollars of products in the off-Broadway corporate offices of the Macy's Merchandising Group. Four are under 30 and all are up-and-comers. Their positioning is particularly impressive because it's not something Johnson & Wales is really known for, says Buckley, an associate product manager for MMG.

"You say, 'Johnson & Wales' and everyone thinks 'culinary or hotel?'" Buckley chuckles. "You wouldn't say 'Johnson & Wales has a great fashion program.'"

But there you would be wrong, she adds. Since first instituted in 1970, what J&W has had is an associate's degree program in fashion retailing that's sent its most focused students into marketing, management, merchandising, accounting and retailing bachelor's programs, and MBAs that mark graduates who excel in the trade.

When Buckley arrived at J&W her goal was to go to New York to be a buyer. On her sophomore trip to New York with Prof. Patricia Fisher, now chair for the Department of Marketing in the College of Business at the Providence Campus, Buckley toured the fashion house of Laundry by Shelli Segal. "Andrea [Scoli] did a presentation for us because she was from Johnson & Wales. And I thought, 'Oh my god. This is what I want to do.'"

With a taste for product development, Buckley set aside visions of being a buyer and continued on to earn a bachelor's degree in marketing. A fall Career Fair interview for MMG's internship program won her a summer in 2003 helping to launch the company's Men's Inc. brand. Asked to return for product training after graduation, she started on infants' attire and was quickly promoted.

Today, she oversees all aspects of production working with design teams, shopping in the market, monitoring trends, dealing with overseas offices and working with vendors. Her duties have her projecting sales plans, weighing in on buying for coming seasons, gathering ad samples, analyzing sales and keeping company executives up to date.

"I feel like at Johnson & Wales you really have such a business atmosphere," Buckley says. "In your four years there, you're really responsible for yourself and your schedule and your career planning, and they really help you in becoming a professional."

## Right on Target

Professional demeanor was instilled in Anat Feniger Ben Porat '03, '04 MBA, in her native Israel where military service is mandatory for both genders. Feniger Ben Porat came to J&W through the university's affiliation with Tadinor College in Israel. Majoring in hospitality with a minor in marketing, she had the option to complete her last semester in the United States. She continued on to earn her MBA, and was recruited by Target at Career Fair.

Now, as executive team lead in asset protection for Target's Warwick, R.I. store, she trains her sights on theft, internal and external—shoplifting, credit card fraud, bad checks et al. Target's Warwick store does \$45 million in business a year with 200 employees. Every store has its own asset protection team and the corporation its own forensic labs.

What Target also has is a wealth of J&W graduates who, like Feniger Ben Porat, entered through avenues other than fashion retailing, she notes.

What has changed in fashion retailing in the last decades, is the power of fashion itself. Mass merchandising, big-box delivery, global involvement and disposable incomes have all turned shopping into a lifestyle.

"We don't look at it as retail; we look at it as a business," Feniger Ben Porat says. It's not about stocking shelves and staging displays. "It's making sure everything is running smoothly; it's how to keep employees happy; it's scheduling and forecasting; it's doing the math," she lists. It's protecting billions of dollars of assets.

"Retailers today are looking for entrepreneurship—for people who have the leadership skills," she says. "We take from entrepreneurship, to marketing, to business. We're not looking for the 'retail students,' we are looking for the student who has analytical thinking, critical thinking, can run numbers," says Feniger Ben Porat. "When you come as an executive for Target we look for someone who can run a store."

Troy McErlain, with Macy's, is a polished case in point. An accounting major, McErlain spent two years in the profession before being recruited into Bloomingdales as a gross margin planner, reporting to upper management on sales flow analysis, and managing allocation. He moved into MMG operations and spent 18 months as a luggage buyer. For the last three years he's



José Mercado '04 is human resource manager for Aeropostale, a 700-store fun-forward fashion chain.



been senior merchandiser of men's shoes, and is responsible for a half-billion dollars in sales. He has designs on even broader responsibilities.

"Going to the future, I foresee other possibilities with this corporation; extending my career goals as far as developing products to put out to the market rather than just being a merchant, and working with what has been produced. [I see myself] helping to develop new ideas and concepts that we'll bring to market," he says with the confidence that's paved his path.

## Paying it Forward

Confidence and the ability to stand out and be unique are two must-haves to succeed, McErlain advises his J&W audience. "It doesn't mean that you have to look different or be obscure," he tells them. They have to make their "résumé sing," and make themselves look marketable.

He credits Johnson & Wales for his own basic training. "With the ability to go to school and get my education at the same time, I could apply what I learned in the classroom to honest work experience from Thursday night to Monday, so I had a balance, and that was a big plus for me."

That structure was a big plus, as well, to Jackie Mancusi '04, who began working for Nordstrom in Providence, R.I. "to pay the rent" while still a fashion-merchandising student. She was a manager by her junior year and tagged as a future leader. Mancusi seized the opportunity to apply courses in consumer behavior and international marketing to customer service. "I was going to school learning how customers think and then bringing it to work and testing how it is in reality."

After four-and-one-half years with Nordstrom, she moved to the Soho offices of Giorgio Armani's Emporio to cater to the chic elite. As a manager, it was her team's job to help stage runway shows, carry out dictates from Milan, track the buzz from *Women's Wear Daily* and massage the frugal tendencies of the rich.

In May her career focus took another turn, away from sales and still deeper into the industry. "I'll occasionally work week-

ends for Armani," she reported. "It's good to be in that atmosphere, but otherwise, I am an account executive for The New York Press Newspaper in the Advertising & Marketing Departments."

It's that kind of personal career vision that sets J&W graduates apart, says Feniger Ben Porat. "I go to five universities [for recruiting] and I can definitely say about Johnson & Wales, when the students come out, they know what they want to do, which is different from most of the universities I go to."

From his decision to forsake thoughts of a culinary career, Jose Mercado '04, was sure he wanted to go into retailing. After finishing his associate's degree at the North Miami Campus, he transferred to Providence. Two weeks before graduation, he answered an ad for Aeropostale and shortly afterward he was hired as human resource manager. His self motivation and people skills meshed perfectly with the fun-forward attitude of the 700-store chain.

"The leadership skills I learned at Johnson & Wales through activities like DECA, Collegiate Ambassador Team and (senior level) Capstone executive seminars made me who I am today," Mercado says. It was the family atmosphere and support that honed his own attitude, he also believes.

As a personal favor to Johnson & Wales and his former instructors, Mercado brought in experts from throughout Aeropostale ranks to discuss product development and show off new styles and strategies for students visiting New York with Debra Bartkowski '80, fashion merchandising internship coordinator at the North Miami Campus.

Bartkowski is herself, a J&W native. "I am in that 98 percent job placement."

She transferred in because she met "great people" from Johnson & Wales at a DECA conference. She majored in fashion and retail marketing management, and had a job with Federated Department Stores a month before she graduated. She began her career in Brooklyn when the corporation had 450 stores. Today there are 900. Over time she worked for all the country's biggest, before coming back to J&W. Seeing the scope of the program in North Miami brought her home.

While in Manhattan, her group toured showrooms at Chanel, Bloomingdale's and Lucky Brand Jeans; learned about trend forecasting at the headquarters of the Tobe Report; and heard talks on hue power at the Color Association.

New York trips have been an internship requirement for more than a decade. Weeks earlier, Prof. Suzanne Baldaia, who's



Deb Bartkowski '80, takes a break by the sculpture of a garment worker in New York's fashion district.

been making the trips for eight years, led students from the Providence Campus through Cotton Inc, Fashion Snoops and Fairchild Publishing, home to *Women's Wear Daily*. This year Charlotte launched the program and sent students to New York with Prof. Jennifer Stanton.

"What's great about that trip is we go to different sites, depending on who's in the city, but very often they're [students are] talking to alumni," says Fisher, noting that at least a dozen alumni work for MMG alone.

While courses in fabrication, buying, color and the ever-essential retail math have been the foundation of the program since its inception, what's changed over the years is the pace and challenge of the trade. Fashion is fickle, sales trends fluid and fierce. There is the need to go beyond an associate degree to rise in the trade, say all involved. Management requires a minimum of a bachelor's degree. The majority of entry-level positions, require a bachelor's degree, with the Excel training and leadership skills that don't come with an associate degree, says Mercado. An associate degree may be an introduction to the trade, but the industry is looking for leaders.

Bartkowski confesses it was years before she really understood the value of a Johnson & Wales degree and the level of her training. She tells of flying to San Francisco to meet with her company's CEO. She had already worked at Macy's, Saks, A&S, Bloomingdale's and Sephora. "I had a 15-year-old résumé in the business, so it was an impressive one," she notes. "And he looked at the bottom of it and said, 'You went to Johnson & Wales? You know that school has a good reputation.'"

Today, as assistant director of admissions, she's back recruiting as well as teaching. Bartkowski has something in common with the students who come through her door. "I was them many years ago sitting in that office in Providence with these stars in my eyes saying, 'I want to be a fashion buyer.'"

Stephanie Mattera can relate. She'd worked in sales positions as a college undergraduate and was a case manager for American Arbitration. She knew she wanted to go into fashion and she'd heard good things about J&W. She came full time for graduate studies in organizational leadership. She passed her résumé to Macy's at Career Fair and opportunities snowballed from there. She was invited to New York for externship and got the job offer that was as important as the degree.

As product development assistant for Men's dress shirts she works on private label brands for five lines, acts as liaison between buyers and vendors and helps with the design process.

"Everyday it's a dream. I had a goal and I was so pleased with the outcome and just being here," says Mattera. "Coming to work, I'll turn the corner and see the sign 'Fashion Ave.' and even though I've been here for awhile, it still hits me sometimes, 'I did it.' I'm just beginning, but at least I got my foot in the door."

And a foot in the door, say J&W alums, is the first step to joining impressive ranks. ■



The door to an era closed when Gladdings, a J&W practicum site since 1976 and Rhode Island specialty store since 1766, shut down operations in The Arcade in Providence.

## Closing the Door on an Era

Opened in 1766, Gladdings, in Providence, R.I. was considered one of the oldest retail stores in the country. The original store eventually came to reside on Westminster Street and later The Arcade (considered the first real "mall" of America). The city's finest women's specialty store called itself the "Bonwit Teller of Providence." It and its sign-of-the-grapes logo remained in the Gladdings family until 1968.

In 1976, Johnson & Wales bought the name, logo and Westminster Street building where students practiced front and back of the house retailing skills. In 1995, when J&W took a 10-year lease on The Arcade, Gladdings moved to the second floor to give students in-house experience at a single-unit specialty shop, according to Prof. Joyce McGovern '72, buyer and trainer. "It was a mall property and we thought smaller was better."

With a new merchandise mix and special attention to the people coming in and out of The Arcade, the shop found its base. "We built our niche and we are very proud of the fact that we have such a large customer base," she notes.

That base lost its market in 2005. The university's lease was up at The Arcade and the program had outgrown its space. Partnerships with The Gap and Target expose students to big box retailers and the external sales component they needed. Perhaps Gladdings was no longer necessary, administrators reasoned.

In June 2005, the venerable Gladdings closed its doors. But when one door closes, another opens. By September 2005, J&W's

program had moved operations back to the Westminster Street Academic Center, ironically the former home of Gladdings. Now in a retail lab, students do back-of-the-house simulations, and then have an option to do their sales component with an external retailer of their choice.

J&W partnerships with merchandisers like Target will help usher students into another generation of sales. "It's very competitive out there," says Prof. Patricia Fisher, chair of the Department of Marketing and former Gladdings manager. As the program is reshaped, planners feel what students don't get externally can be delivered better at a lab. "Overall it will be a better experience for students," she adds.

Anat Feniger Ben Porat '03, '04 MBA who recruits for Target, is working closely with Career Development to draw from J&W's pool for years to come. She notes that Target is building 24 new stores in New England alone in the next few years.

"We hire a lot from Johnson & Wales. Johnson & Wales students are very hands-on. They have experience; they're not afraid to come to work early in the morning and leave late," she says.

"What we hear from industry is that our students are prepared and they have a realistic approach of what's expected of them," agrees Fisher. "Companies no longer have the time or resources to train new hires. 'We send our students out knowing that what industry is asking for, we are delivering. Our students are work-ready. They shine in interviews because they can speak the language,'" she adds.

And though Gladdings closed its doors forever, the program it's housed has grown to speak the language of the changing market.

—C. S.



Leang Chung '02, Stephanie Mattera '04 MBA, Lisa Buckley '04, Megan Glynn '05 and Tory McErlain '90 are all part of the Macy's Merchandising Group.



# If Walls Could Talk

*History is marked by moments and memories in Charleston*

by Lyla Hudson

**W**eathered brickwork and the warm brown umber of heart pine floors are awash with the sounds and smells of a campus whose history has enhanced thousands of lives. If these walls could talk, they'd tell tales of spinning cotton in the late 1800s and of rolling cigars through the 1960s. They'd speak of civil rights and labor riots and they'd remember the generations that worked to give their families a better life. These walls would talk of stillness after operating for over 50 years as a cigar factory and they'd tell of the regenerated effort to boost the economic outlook of a depressed area. But

most recently, they'd tell of the first excited voices of new students in the early 1980s, and the sound of hundreds of soft soled, black lace-up shoes walking the halls between classes. The building on 701 East Bay Street has fostered students, sheltered them from storms and seen them soar into the world, taking with them the riches of an education unlike any other.

But it's never the walls that make a place special, it's the things within the walls—the changing lives and the laughter—that are significant, that help to forge memories and develop promise. The people are what have made the Charleston



The last graduating class at J&W's Charleston Campus gathered with remaining faculty and staff for one final commemorative photo in the campus courtyard in May.

Group photo by William Struhs, culinary photo by Robert Lukey



Chef Steve Nogle, left, first director of the Charleston Campus, marked the closing of operations with his last class of students in Classic French Cuisine.

Campus the wonderful place it's been and it's the people that Johnson & Wales brought together here that will be remembered the most.

It started in the 1970s when Johnson & Wales was providing culinary training to naval bases in New England. A local restaurateur, Steve Nogle, was asked to share that same program in Charleston, S.C. where Navy cooks were given the opportunity to pursue a culinary arts degree. Nogle taught the recruits on weekends, using a van to transport his equipment, and gradually the word spread to other military facilities which were interested in training food service personnel. It wasn't long before the university's reputation sparked interest from the private sector, and space was leased in downtown Charleston to house a university branch campus in 1984. Walter Anhalt was named campus director, and by 1989 the building at 701 East Bay was home to more than 400 students from around the country who were eager to learn the culinary skills for which Johnson & Wales had become so famous.

The year 1989 was also when Hurricane Hugo blew through the Lowcountry of South Carolina. The storm did tremendous damage to the area but, like many storms, it strengthened ties and created a cooperative spirit. The hurricane, perhaps, was the catalyst

that cultivated a deeper relationship between the university and the Charleston community.

Students who were unable to leave the area before the storm, were evacuated from student housing and brought to the building on East Bay to wait it out. Faculty and staff brought families and pets, and Johnson & Wales' neighbors soon came by looking for shelter. By morning, the storm had passed and the streets of the city were littered with debris and uprooted trees. With no electricity, the university's refrigerators and freezers were overflowing with food that needed to be prepared immediately. So culinary students got busy doing what they do best—preparing the best hurricane food they possibly could. The word quickly spread and soon the neighborhood was lined up with people waiting to share in the food that the university was handing out. The students continued to feed much of the neighborhood over the next few days, and took food to hungry National Guard units protecting the nearby sea islands. A few months later, Johnson & Wales' Charleston Campus was the recipient of the Lowcountry Volunteer Award for its efforts in feeding the community after Hurricane Hugo. That event marked the beginning of a lifetime of community between the school and the City of Charleston.

**NICK TOWNSEND '86**

*Culinary Arts*

Nick Townsend '86 was a part of the early history of the Charleston Campus and had the distinction of being the first class president. Townsend's memories revolve around the people who taught and directed—those who won the admiration of the class through their leadership and dedication. It was a time when student housing was first opened at Moss Creek Apartments, across the Ashley River. He fondly recalls being asked to sing at graduation, and then making that a tradition for the next 13 years, and he remembers his years with the university as a time when the class learned about themselves and their love for the culinary arts. He and his classmates didn't really know at the time how special it all was, but he cherishes the moments he spent learning and playing with his Johnson & Wales family, and though that time has gone, he takes none of it for granted. "It seems just like yesterday that 'we' [the first graduating class] were meeting each other for the first time ready to take a most gratifying journey together."

**JACQUES FICKLIN '96**

*Culinary Arts*

Jacques Ficklin came to Johnson & Wales to refine his 12 years of on-the-job training. He knew what to do in the kitchen but wanted to expand his knowl-



edge of methods, food properties and pairings. He entered the Advanced Standing Program in the summer of 1995 surrounded by people who loved the food industry as much as he did. J&W was the missing link to what he wanted to offer in the kitchen.

Ficklin and his wife now own 706 Charles Street Catering in Beaufort, S.C. His success is based on the fundamentals he was so anxious to learn 10 years ago. "So much of what I learned at J&W has saved me...especially when that certain something you need is not in the cooler or storeroom. I ask myself a J&W question, 'What is it's function in the recipe? What item or items do I have on hand that will function in the same way?' Problem solved!"

#### RANDALL GOLDMAN '95 *Hospitality Management*

Randall Goldman grew up in Texas and fell in love with Charleston while serving in the U.S. Coast Guard. When he decided to pursue a career in the culinary arts his love of the city drove him to visit the Johnson & Wales campus. His decision to submit his application was cinched by the attention the faculty gave to individual students during his tour of the campus.

Goldman credits this attention to the connection he felt with faculty during his four years in school, and it was that attention that has kept him connected 11 years later. Personal friendships and the professionalism he found in his culinary and hospitality classes, are the foundations which have led him and his classmates to their personal successes. He remembers being told to go on as many interviews as possible before graduation so that when the perfect job came along, he'd do a "perfect interview." Goldman's career has brought him full circle. He's back in Charleston where he founded Patrick Properties LLC in 1998 which now owns and operates several hospitality businesses in the Charleston area. "Though sad to see my school relocate, I feel fortunate to have been a part of something larger than just the location. I am part of the experience that made me decide



Then Charleston Campus President Steve Parker, Ph.D. enjoyed spending time with students.

to join this university. I am part of the Johnson & Wales community."

#### DAN AND EVE BLUMENSTOCK '98 *Hotel and Restaurant Management*

Dan's first visit to Johnson & Wales from his home in Illinois was during a fly-in weekend. It was a weekend that marked both the beginning of his college education and of his work as a tour guide with the university's admissions team.

"By my second year it would be amazing the number of people I would run into that I had given a tour of the school."

The Admissions Office is where Dan really got to know his instructors and fellow students, and it was through the Collegiate Ambassador program that he met his wife, Eve, a hotel and restaurant management major at the university.

Eve came from El Paso, Texas where an internship at a local hotel sparked her love of the hospitality trade. Her experiences at Johnson & Wales taught her a lot about herself. Like many young college students, she was away from home for the first time fending for herself. She not only credits J&W with a career-focused education, but with the priceless gift of self achievement. She and Dan both graduated *magna cum laude* and began successful careers with local hotels. Dan's career is now centered on his position as general manager of the Holiday Inn at Charleston's airport and

convention center. After several years with the Embassy Suites, Eve is now the assistant director of a child development center, a position which allows her to focus more time on their three young children.

#### CLASS OF 2006

For most of the 132 students who walked across the stage at this final year's commencement, the successes of the alumni who've gone before them are still just dreams. They witnessed a lot of changes at their campus and in their lives since they began their J&W education.

But it is those changes that campus president, Mim Runey, says makes us stronger. "At many times in our lives, change seems difficult, yet in retrospect it's almost always the right thing. Without it, we don't just stay the same, we find ourselves left behind."

Johnson & Wales' Charleston Campus has provided its students, alumni, faculty and staff with expertise, memories and deep friendships that will sustain them for a lifetime. It began with a traveling kitchen and has culminated in a bustling, growing success story in Charlotte. It may be in another state, but it holds the same vision and commitment and many of the same people that made the campus in Charleston so hard to leave. The imprint that the Charleston campus has left on the lives of its alumni and friends and on the city are indelible. ■

# Then & Now

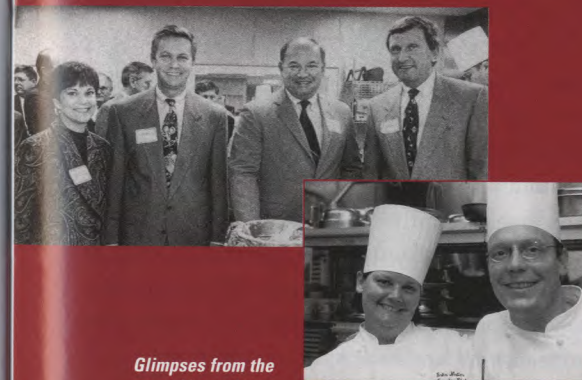
## *Grads Reminisce as Norfolk Campus Leaves Lasting Impact on Local Culinary Scene*

*By Marisa Marsey*

From 1981, when J&W began drilling the military on the Norfolk Naval Base on the finer aspects of stocks and sauces, to this year, when the last class of 57 culinarians scooped up their degrees, Hampton Roads (a seven-city area including Norfolk, Virginia Beach, Chesapeake, Suffolk, Portsmouth and the Virginia Peninsula) has seen a surge in new and improved restaurants. The quality and variety of food have never been better, and wine and beverage service has soared to sophisticated levels.

With J&W students and grads peppering the back and front of the house at practically every restaurant around, R.W. Apple Jr.'s remarks in *The New York Times* describing the region as no longer a culinary backwater, is a direct testament to J&W's local presence. More pointedly, another *Times* gourmet guru, Mimi Sheraton, raved about J&W grad Scott Bernheisel's '87 crab cakes. Even though some grads left Norfolk (Dale Reitzer '88 of Richmond, Va.'s Acacia and Graham Elliot Bowles '97 of Chicago's Avenues at the Peninsula Hotel made *Food & Wine's* "Top 10 Best New Chefs" in 1999 and 2004, respectively) many, such as Claudia Fitzgerald '92, who cooks for world leaders as chef de cuisine at the Williamsburg Inn (and was the first woman voted "Chef of the Year" by the Virginia Chefs Association), and Jerry Weihbrecht '00, chef-owner of Zoës in Virginia Beach which recently received four AAA diamonds, stayed close to Norfolk. For them, the campus consolidation is not just a drying up of a talent pool, but also the vanishing of a piece of personal history.

Occupying a converted elementary school near the airport since 1984, the food service-focused campus—the smallest in the J&W system—wasn't known for its physical beauty. From the outside it looked like a warehouse in an industrial park. Inside, however, were meticulously maintained facilities, including an electric bakeshop and a French showplace kitchen, the first of its kind in an educational setting in the Mid-Atlantic. But what struck folks most about the campus were the close-knit relationships it fostered. A spunky, effi-



*Glimpses from the past: Above, l-r, Norfolk Campus President Debi Gray; now University President John Bowen '77; Norfolk Mayor Paul Fraime and Tim Caviness, vice president of Virginia Power, at the dedication of the campus' Bakeshop; above right, l-r, Norfolk chef instructor, Erika Nestler '92 and guest chef, Paul Ferzacca; right, l-r, Chef Paul Prudhomme with Peter Lehmuller, then director of the Norfolk culinary education office.*





ciently-run, can-do operation, it provided a source and testing ground for some of the university's most innovative programs in areas such as retention. Is it any wonder then, that as the last strains of "Pomp & Circumstance" sounded for Norfolk grads, the cover of *Port Folio Weekly*, the region's award-winning alternative newspaper, rang out "Opportunity Lost: How Charlotte Lured Away One Of Our Region's Most Valuable Assets."

We talked to some Norfolk grads, representing a variety of classes from the campus' remarkable, near 25-year history, about their experiences as students and today.



Sydney Meers '85

### Sydney Meers '85

**THEN:** "I was probably ADD, dyslexic, dumb as a board," quips Sydney Meers, recalling his days in the first class at Norfolk. "I was also smart and savvy streetwise, so it was hard for me to go at 32 and do algebra and all that." But stationed at Langley Air Force Base, and having grown up working in his grandmother's café in Senatobia, Miss., he couldn't resist going to C.A.M.P. — Johnson & Wales University's Culinary Arts Military Program. The small group of military personnel met every other weekend in a

space shared with the Naval Air Rework Facility. "Sometimes you had to take leave just to go to class," he says. World-class chefs Hans Schadler and Marcel Walter of the Williamsburg Inn, traveled down from the historic colonial capital to impart their wisdom. "I knew how to cook but I needed the book side and the classical training," Meers states. "Without the Norfolk Campus, I don't think I would be where I am today. Wherever that is!"

**NOW:** Where "that" is, just happens to be as an acclaimed local chef, creating Hampton Roads' most talked about restaurants. After success in the late '80s and for most of the '90s at his groundbreaking The Dumbwaiter in Norfolk, he is now chef-owner of Cowboy Syd's in Newport News. Also a celebrated artist (his work encompasses everything from acrylics, clay, and black and white photography to black-eyed peas), he was just grand marshal of Norfolk's Doo Dah Parade, putting him on par with the mayor (only a little zanier). Having returned to the Norfolk Campus a few years ago as an instructor, his name is one recent grads tick off as what made the Virginia campus special. As a restaurateur who employs many students and grads he says of Norfolk's closing, "I'm feeling the pain now."

### Dedra Butts Blount '93

**THEN:** As a culinary student right out of high school, Blount was so shy and soft-spoken, faculty and staff had to listen closely when she answered a question. But she was a hard-working student who went on to become a teaching assistant at Norfolk and earn her bachelor's

degree at Providence. During her student years, Norfolk campus introduced student housing. First it was at the oceanfront's Mai Kai condominiums (a brochure riffed on the old chicken joke: Q: "Why did the J&W student cross the road? A: To get to the beach"). Later, J&W leased more traditional residence halls on the campus of Old Dominion University. More students enrolled right out of high school, and from all over the country. Student activities blossomed and Norfolk campus took on a collegiate atmosphere. Blount became involved in clubs and even helped organize the inaugural Winter Gala. "This school taught me everything, not just culinary—but culture, pride in my craft, and how to be a well-rounded individual."

**NOW:** "God has a great sense of humor because I said I would never teach when I was a T.A.," she says shaking her head. She went on to become a beloved J&W chef-instructor for 11 years. Her deep roots in the area prompted her to stay local rather than move to Charlotte like most Norfolk chef-instructors. She opened her own company, Now You're Cooking, her base for being a sought after teacher and demonstrator. No longer shy, she conducts ongoing classes at Williams-Sonoma and regularly lectures for the Virginia Beach Public Library System. She also just became a foods instructor at Norview High School in Norfolk. But it's clear that she will miss J&W. "There is no other place in the world like this place," she says.

### Greg Retz '96

**THEN:** Retz was a 26-year old personal trainer and competitive body builder with multiple titles under his belt. But he wasn't happy in his career. "There was no personal satisfaction," he remembers. "So I sat down and thought, if I had all the money in the world, what would I do." Even though stints as a waiter were his only food service industry experience, he kept coming back to one answer: cooking. It was the correct one. Since graduating, he has flexed his culinary muscles in several industry segments including hotels, restaurants and grocery store chains, working for companies such as Sodexo and ARA-MARK. "In all of my jobs, J&W gave me the core ideas to succeed; the basic skills, but also the professionalism," he states strongly. "I've questioned my decision to embark on a second career a couple of times, but I have never regretted it."

**NOW:** He's still competitive. Only now it's not only in body building (he was the World Championship Power Lifter in his weight class in 2004) but also in culinary arts. Among many contests, he won *Bon Appetit's* A Recipe for Adventure with chili seared salmon with mango salsa and has captured "People's Choice" for two years running at the Greater Hampton Roads March of Dimes Signature Chefs. He's currently food service director at Beth Shalom Village, comprising independent living and assisted care primarily for Jewish



Dedra Blount '93

senior citizens. Working at a completely Kosher facility, Retz says, "I'm enjoying the challenge of learning to cook to 3,000 year-old guidelines." At a recent on-campus gathering of J&W students and alums he waxes nostalgic. "This wasn't here when I was here," he says to soon-to-be grads, pointing to the French showplace kitchen. That was the library where they're cooking now." Then he pauses. "You get teary-eyed walking through this building," he adds solemnly. As vice president of the Tidewater Chefs Association, the local American Culinary Federation chapter, Retz is building a solid network of culinarians who embody the spirit of J&W at Norfolk. "Even when this old girl closes down, we will miss her," he says. "But J&W will always be here."

### Tracy Wright '03

**THEN:** Wright was a 30-something physician who had achieved the goals she had set in the field of obstetrics and gynecology who found herself asking, "Now what?" The answer came in the mail in the form of a Johnson & Wales University brochure. She had always loved to cook and decided to set some new objectives in that direction. As part of her education she interned at aforementioned Lucky Star, a popular Virginia Beach restaurant then-owned by Amy Brandt '84 now owned by Scott Bernheisel '87, and wound up working there for one and a half years.

**NOW:** She still practices medicine and plans to combine both her medical degree and culinary degree in the field that interests her most: nutrition. "It's harder being in the kitchen than in the hospital," she says. "Much more physically challenging. You still have time to sit down in the hospital, but in the kitchen, you're on your feet from the moment you hit the door." She grieves the loss of the Norfolk Campus. "I don't want to say that it felt like we were being deserted but it is disappointing," she admits. "But I understand the decision."

### Walter Ellerbe '04

**THEN:** Walter Ellerbe already had impressive culinary credentials, including executive chef for The Chop Houses in Raleigh and Greensboro, when Sage Hospitality recruited him from North Carolina to Virginia to lead the kitchen at Norfolk Collegiate. He swiftly scrapped the menu and upgraded the dining hall décor at the elite K-12 private school. Baked chicken became



Greg Retz '96

Mediterranean chicken over cous cous. Spaghetti got a topping of fresh clams. He had had formal culinary training through continuing education programs at other J&W campuses and at the Culinary Institute of America, so some scoffed at his idea of returning to school. "But there's always things you tend to miss in the first go round," he explains. "Like watching a movie again to pick out parts you missed the first time." He relished every class at Norfolk Campus, and his classmates elected him graduation spokesperson. In his closing remarks he said, "We haven't had a Norfolk chapter of the Johnson & Wales University Alumni Association, but it would be my pleasure to start it."

**NOW:** Along with his responsibilities at Norfolk Collegiate, Ellerbe is the president of the burgeoning Norfolk chapter of the Alumni Association. He and Greg Retz are working on joining forces between the alumni group and the Tidewater Chefs Association. "When I learned about Norfolk and Charleston closing, I was really concerned because both of these port cities have been instrumental in the legacy of this school," he says. "We need a point of reference, a presence, even with the school not here."

### Joshua Ingram '04, '06

**THEN:** Joshua Ingram started at Norfolk in 2002, months after the university announced that it would be relocating to Charlotte. He was fresh out of Martinsville High School in Martinsville, Va., a place he describes as "re-e-eal small." While in school, he had tried working with his dad, a salesman. "That lasted about two weeks," he says chuckling. He had also worked at a fine dining restaurant and enjoyed it. The experience prompted him to seek a school that would equip him with the tools and knowledge to succeed in food service. J&W fit the bill. During his four years at Norfolk, he saw the campus shrink from around 800 students to 60. "It felt special to be a part of something unique," he reveals. "It feels pretty good to be at such a personable campus where everyone knows your name. It's like a family."

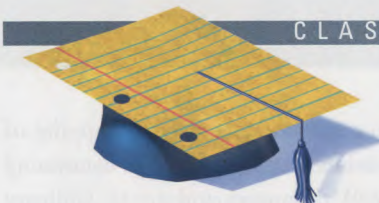
**NOW:** Ingram has the distinction of being among the last graduating class at Norfolk. The Ultimates, if you will. In mid-June he started in the culinary management training program at the Hyatt

Regency in Reston, Va. The 15-month program will take him through every kitchen station, working directly with the executive chef, as well as other aspects of the hotel such as accounting and technology. As Ingram and a group of his friends left the campus' final Golden Quill awards ceremony, an event which would see the last food production at the campus, they said good night to alumni president Ellerbe. One of the soon-to-be grads mentioned he had just taken a position at an oceanfront hotel. "You got your game face on?" Ellerbe quizzed him. "I will in June when I start," the student shot back. "If you need some recipes, just e-mail me," returned Ellerbe, adding in a heartfelt aside, "This is what it's all about." ■



Walter Ellerbe '04





## 1971

**Stephen (Heinzinger) Heinz** is the service contract sales manager for Custom Air Inc. in Sarasota, Fla., where he lives.

## 1972

**Monica (Hutton) Boudreau** is the executive director at Wellness Options Seminars in Eastford, Conn., where she lives.

## 1977

**David Weyant** is the president of C&L Communications Inc. in Mesa, Ariz. He lives in Queen Creek.

## 1978

**David Heininger** is co-owner and pastry chef at Black Mesa Ranch in Snowflake, Ariz. The ranch won six product awards at the October 2005 ADGA National Convention in Kansas City, Kan. David lives in Snowflake, with his wife, Kathryn.

**George James** is an information technology specialist at the Defense Supply Center in Philadelphia. He resides in Aston, Pa.

## 1979

**Robert Bjorklund** is executive vice president and treasurer at Centreville Bank in West Warwick, R.I. He resides in Coventry.

**Paul Gager** is a hotel manager at the Holiday Inn at Bush Intercontinental Airport Hotel in Houston, where he lives.

**Guy Hemond** is corporate food and beverage manager at Omni Hotels in Irving, Texas.

**David Magill** is head chef at Grieco's Carefree Inn in Indianola, Pa. He lives in Lower Burrell.

## 1980

**Ted Beer** is the president at Ivy League Financial Services Inc. in Tempe, Ariz., where he lives.

**William Drexel** is the director of food and beverage at Fiesta Casino in Las Vegas, where he lives.

**Denise Ralls-Gaines** is assistant vice president at XL Insurance in Hartford, Conn., where she lives.

**Anthony Sindaco** owns Sunfish Grill in Fort Lauderdale, Fla., ranked number one for food by the editors of the 2006 Zagat Survey.

**John Stevens** is the director of Internet operations at Curtiss Ryan in Shelton, Conn. He lives in New Hartford.

## 1981

**David Kinch** is a chef and partner at Manresa, a restaurant in Los Gatos, Calif., where he lives.

## 1982

**Anthony Alfonso** is the culinary arts teacher for the Department of Education for Waterbury, Conn. He lives in Wolcott.

**Gloria (Chalian) Chabot** is the general manager for the Community Colleges of Baltimore County in Baltimore. She resides in Bel Air, Md.

**Regina (Moffett) Fuller** is an accounts receivable supervisor at the Danbury Office of Physician Services in Danbury, Conn. She lives in Waterbury.

## 1983

**Gaston Bernier** is production chef manager at Messmic Geriatric Health Care Center in Wallingford, Conn. He lives in Southington.

**Peter Brattan** is the food service director for the Toms River Regional School District in Toms River, N.J., where he redesigned the menus to be more nutritious and teaches nutrition classes. He resides in Toms River.

**Robert Sader** is the owner of The Seahorse Restaurant and The Broken Yolk Restaurant in Mystic, Conn. He lives in Westbrook.

## 1984

**Todd Sankey** is general manager at Midtown Hotel in Boston. He resides in Mansfield, Mass. with his wife, Nancy, and their family.

## 1985

**Eric Eisenbud** is the co-owner of Amazing Hot Dog in Verona, N.J.

**Michael Firestone** is the president of The Pen Co. in Las Vegas, where he lives.

**Timothy Grills** is directing food service for the Thames Valley Council for Community Action in Bozrah, Conn.

**Sue Ruda** is an employee benefits specialist for Contemporary Benefits Design in Matthews, N.C. She resides in Charlotte.

## 1986

**John Blatt** earned a certificate in project management from George Washington University School of Business and Public Relations. He lives in Milton, Vt.

**Kenneth Gathers** was promoted to food service manager at Runnells Specialized Hospital at the County of Union in Berkeley Heights, N.J. He is also the organist at St. Matthew's Baptist Church in Roselle, and lives in Linden with his daughter, Kendra.

**W. Chris Hodson, CCM, MS '86, '89 MS** is general manager and COO of Schuyler Meadows Club in the Albany, N.Y. area. He currently resides in Cape May Court House, N.J. with his wife, **Michelle (Imboden) '89**, and three children.

**Hubert Klein** is a manager at Amper, Politziner & Mattia, Certified Public Accountants and Consultant's Litigation and Valuation Group. He and his wife, Marilyn, live in New Milford, N.J.

**Rhynda O'Rourke** married John Grindle on Oct. 15, 2005, at the couple's home in Southwest Harbor, Maine. She is a sales associate for Rooster Brother in Ellsworth.

**Katharine "Katy" Sparks** is a culinary chef and director at Baldicci's grocery store in Brooklyn, N.Y. She is also the author of "Sparks in the Kitchen" and lives in Brooklyn with her husband and son.

**Camille (Carson) Stern** is the director of administration for Convention Management Group Inc., in Fairfax, Va. She and her husband, Scott, live in Annandale.

**Frank van den Bosch** is sous chef with Johnny's Seafood Market. He lives in Charlotte, N.C.

## 1987

**George Anbinder** is a culinary arts instructor at the Salter School in Worcester, Mass.

**Kurt Brace** is the chef at DAKA International in East Windsor, Conn. He lives in Windsor Locks.

**Marsha (Rice) Brace** is a guest service agent at Sheraton Bradley International in Windsor Locks, Conn., where she lives.

**Brian Chalfen** is executive chef at Hamlet Willow Creek Golf & Country Club in Mt. Sinai, N.Y.

**Kevin Donovan** is vice president at Midtown Technologies in New York. He lives in Brooklyn, N.Y.

**Stephanie (Camara) Mozda** is assistant buyer at Cherry, Webb & Touraine Special in South Attleboro, Mass. She lives in Pawtucket, R.I.

**Frank Scavullo** is executive director of food service at Franke at Seaside in Mt. Pleasant, S.C. He lives in James Island.

## 1988

**Jacqueline (Gibbs) Bouffard** and her husband, Jon, are the proud parents of a baby girl, Erica Leigh, born on Jan. 13, in Saratoga Springs, N.Y. The family resides in Rock City Falls with big sister, Emily.

**Thomas Condron** oversees Mimosa Grill, Upstream, Arpa, and Zink, restaurants that are part of Harper's Restaurant in Charlotte, N.C., where he lives with his family.

**Richard Hollander** is regional sales manager at Phillip Morris in southern Vermont. He resides in Shaftsbury.

**Edwin Jarrett** is the director of the Maine Snow and Ice Sculpting Foundation, and general manager of the Woodlands Club in Falmouth, Maine, where he lives.

**Paul Kapner** is a chef instructor with The Community Food Bank of New Jersey in Hillside, N.J.

**Steven Manny** is the property manager at Oasis Residential Inc. in Las Vegas. He lives in San Marcos, Calif.

**Anthony Porcellini** is the food and beverage manager for Walt Disney World's Swan and Dolphin Hotel Group in Lake Buena Vista, Fla.

**Chris Stewart** is the director of dining services at Seabrook in Tinton Falls, N.J.

**John Walicki** is senior recruiter at the Holiday Inn in Hartford, Conn. He lives in Plainville.

**Michael Zabatta** is street sales and distribution manager at Ecolab in Norwood, Mass. He lives in Warwick, R.I. with his wife, **Lori (Vuolo) '95**, and family. Lori is the director of sales and catering at Chelo's Restaurants in Cumberland. She was formerly the manager of alumni relations at Johnson & Wales Providence Campus.

## ALUMNI PROFILE

Clifford J. Coutcher '78  
White Collar Crime Stops Here

Last July in Washington, D.C., Clifford J. Coutcher '78 was awarded the 2005 Certified Fraud Examiner of the Year by the Association of Certified Fraud Examiners, a global organization with over 34,000 members. In 2003, Cliff was honored by the Rhode Island Chapter of Certified Fraud Examiners with an "Excellence Award" for outstanding work in the field of fraud examination.

"Helping people who have been wronged by others" is the mission of Rhode Island state fraud investigator "Cliff" Coutcher. For more than a quarter-century, Cliff has been working for the State of Rhode Island in an effort to fight white-collar crime.

Cliff was the lead investigator of allegations regarding the operations at Heritage Loan & Investment Co. that resulted in the arrest and conviction of the company's president, Joseph Mollicone, on charges of bank fraud and embezzlement totaling over \$12 million. He has also investigated other cases involving other former state and local officials while with the Rhode Island State Police Financial Crimes Unit, established in 1994 in response to major economic scandals that rocked Rhode Island: the state's banking crisis, the investigation of former Gov. Edward DiPrete and the investigation of allegations involving the Rhode Island Supreme Court.

After graduating with a bachelor's degree in accounting from the Providence Campus, Cliff began his career by becoming an auditor for the Rhode Island State Bureau of Audits. Soon after he was on board, he moved up the ranks at the Bureau of Audits, serving as a senior, principal and later, supervising auditor. During those 16 years, Cliff was often "on loan" to the Rhode Island Department of Attorney General and the Rhode Island State Police to assist in various investigations of white-collar crimes. In 1994, Cliff, along with longtime partner, Robert Huntoon, left the State Bureau of Audits to become part of the newly formed Rhode Island State Police Financial Crimes Unit.

When asked about what he enjoys most about his role as being a fraud investigator for the Rhode Island State Police, Cliff says, "I enjoy everything about it. . .the diversity of the work, my associates at the State Police, and the acquaintances I've made along the way have always kept things exciting."

To this man, there is a clear line between his career and his family. Cliff and his wife, Linda, are the proud grandparents of six grandchildren. "My family inspires me to continue on with what I am doing," he admits. "My job and esteem of family makes me proud."

In the winter months, Cliff ventures with his family to Aruba and enjoys other activities.

To the students and fellow alumni, Cliff offers this advice, "Research, read, be prepared and don't be intimidated by the unfamiliar."

And most importantly, learn how to listen. "You can learn a lot from simply listening to what others have to say." —Dan Wilga '05



## 1989

**John Belfatto** married Marybeth Margo on Oct. 8, 2005, at DeBordieu Colony Beach Club in Georgetown, S.C. He owns Office Tech Solutions in Scarsdale, N.Y. and lives in Port Chester.

**Ronald Brown** is the executive chef for Red Rocks Café Bar & Bakery in Charlotte, N.C. He also oversees operations at their Birkdale Village in Huntersville and resides in Charlotte.

**Craig Burdick** is director of operations at the Sheraton Hotel Corp. in Nashua, N.H., where he lives.

**Robert Carter** is executive chef and owner of Peninsula Grill in Charleston, S.C., where he lives.

**Julie Coker** is the general manager for the Hyatt Lodge at McDonald's Campus in Oak Brook, Ill.

**Kyle Davis** is co-owner and chef of The Crest Café in Alpine Meadows, Nev.

**Joseph Gaudiana** is a trainee at U.S. Army Family Support. He lives in Avon, Conn.

**Eric Maack** is the head chef at Bella Notte Restaurant in East Haven, Conn.

**Earl Parker** is chief operating officer at Senior Living Services in Greensboro, N.C. He lives in Cary with his family.

**Eric Paul** is a co-owner of the Rusty Rudder Restaurant & Bar on Lake Norman, N.C.

**Jeffrey Scharton** is corporate executive chef at Provider Services Inc. in Akron, Ohio. He lives in Streetsboro.

**Edwin Schimler** is the general manager at Rosemarie's in New York. He lives in North Haven, Conn.

## 1990

**Michael Battista** is the sales director for OneSource Relocation, a corporate relocation company in Marietta, Ga. Michael resides in Atlanta.

**Judd Canepari** is the executive chef at La Valencia Hotel in La Jolla, Calif. He resides in San Diego.

**Eric Katz** is the Tide Racing exhibit manager for NASCAR Technical Institute in Mooresville, N.C. He resides in Concord.

**Richard Rores** is the owner of Sandman Gourmet in Westerville, Ohio, where he lives.

**Tammy Walker** is lending protection manager with CUNA Mutual Group in Portland, Ore. She lives in Seattle.

**Bonnie (Beiter) Walk-Payne** and Pete Payne were married on Dec. 12, 2005, in Greensburg, Pa. The couple lives in North Huntingdon with their family.

**Steven Wight** is chief financial officer at TWB Properties in Wallingford, Conn., where he lives.



## 1991

**Shelly Renaud Bernardini** is a distributor for Athena's Home Novelties in Bellingham Mass., where she lives.

**Julie (Raasch) Brandt** and husband, Jeff, are the parents of Kayla Mae, born on Sept. 26, 2005, joining brother Erik at their residence in Becker, Minn.

**Alexander Burnett** and Teri Burnett are the parents of a daughter, Devon Makana, born on Nov. 18, 2004. The family resides in Honolulu, Hawaii.

**Shaun Doty** is the executive chef at Table 1280 in the Woodruff Arts Center in Atlanta.

**Hollyann Pierce** is a science teacher at Montville High School in Oakdale, Conn. She lives in Waterford.

**Karen Robidoux** is corporate sales manager for Water's Edge Resort & Spa in Westbrook, Conn. She lives in Meriden.

**Paul St. Cyr** is a financial representative with Fidelity Investments in Merrimack, N.H. Paul received a bachelor's degree in business administration from Hesser College in Concord, where he lives.

**Spencer Turer** is a coffee specialist at Kerry Food & Beverage. He is also a member of the Specialty Coffee Association of America training committee, a certified barista judge, a member of the Barista Guild of America, and a founding member of the Roasters Guild.

**Kevin Wassler** and Carrie Wassler are the proud parents of a baby girl, Kaitlyn Faith, born on Dec. 1, 2005, in Naperville, Ill. The family lives in Yorkville.

**Isaac West** is the sous chef at the Charlotte Coliseum, in Lincolntown, N.C. He lives in Gastonia.

## 1992

**Heidi Daniels** married Jeffery Adler at the Kirkbrae Country Club in Lincoln, R.I. She works for Collette Vacations in Pawtucket. The couple visited Hawaii on their honeymoon, and make their home in Smithfield.

**Candice (Leak) Jett** and Arthur Jett are the proud parents of a daughter, Arielle Victoria, born on June 15, 2005, in Atlanta, where they live.

**Scott Nicchia** is the brand manager for Mondo Subs, of the Compass Group. He resides in New York.

**Lani (Brown) O'Brien** is communications manager with Honeywell Aerospace in Redmond, Wash., where she lives.

**Colleen (Scott) Renzi** and Daniel Renzi are the proud parents of a son, Ryan James, born on July 7, 2005, in Niskayuna, N.Y. They reside in Malta, with big brother, Nathan.

**Jason Rothman** and **Dayle (Tillman) Rothman '93** are the proud parents of a 2-year-old daughter, Makayla Jordan. They reside in Delray Beach, Fla.

**Michael Sauer** and Meredith McDonald were married on July 19, 2005, in Arizona. Michael is an executive chef for a high-end bistro in Boston, where they reside.

**Robin (Stuart) McCann** and James McCann were married on Oct. 2, 2005, at Clay Hill Farm, in York, Maine. They reside in Amesbury, Mass.

**Antonino Teresi** and Kim Teresi are the proud parents of a son, Carter William, born on Oct. 10, 2005. They reside in Nanuet, N.Y.

## 1993

**Stephanie (Grigas) Barto** and **John Barto, III '95** are the parents of two sons, Jacob Paul and John Mark. The family lives in Schnecksville, Pa.

**Thomas Behrens** and Agata Rumprecht were married on March 7, in Queens, N.Y. They reside in Levittown.

**Brian Berry** was chef of the year for 2005 in the Acadiana Chapter of the American Culinary Federation. He was also elected chairman of the Culinary Classic of 2006 within the same chapter, and lives in Lafayette, La.

**Lisa Breton-Eaton** is a technology librarian with GMILCS Inc. in Hookset, N.H. She lives in Manchester, with her son.

## ALUMNI PROFILE

## Russ Benson '90

Combining His Love of Food and People

Seeking a formal education in the culinary arts, Russ Benson was drawn to Johnson & Wales University because of its focus on the business aspect of the industry. At J&W, he learned the many skills required to succeed, most importantly discipline and professionalism.

With more than 20 years of food service experience, Russ has worked in every facet of the industry. With a passion for food from an early age, Russ was cooking in restaurants during his high school years. After graduation he went to work at the Hyatt Regency O'Hare, in 1990, in food and beverage management. In January 1993, he joined the five-star, five-diamond Four Seasons Hotel Chicago where he was food and beverage department head.

More recently, Russ has been an active member of the Society for Foodservice Management (SFM) for which he is currently president and a member of the executive committee. He also served on SFM's 2001 National Conference Planning Committee, was co-chair of the committee in 2002 and chaired the committee in 2003. In addition, Russ was selected as a United States Air Force Hennessy Advisor for 2005.

Today, Russ is vice president of the Onsite Brands Division of Eat'n Park Hospitality Group, where he enjoys the daily interaction of food and people. His division, made up of Parkhurst Dining Services and Cura Hospitality, operates food service for corporate dining, colleges and universities, cultural institutions and senior living continuous care retirement communities.

He was voted one of the "on-site future power players" in the food service industry by Nation's Restaurant News. In addition he has been a speaker at Drexel University, Widener University and, most recently, was a Distinguished Visiting Guest Lecturer at Johnson & Wales University in Providence, R.I.

Russ' advice to students is to "engage yourselves in as many opportunities, functions, volunteerism and associations as possible. And most importantly, apply 100 percent to your studies. I feel it's important to learn as much as you can from as many people as you can—this will set you apart from the competition—and believe me, it's very competitive in the workforce."

Outside of the office, Russ enjoys time with his family, wife Gemma and twins, son, Cameron and daughter, Gracie.—*Conni Claflin '01*

**Barbara (Capochiano) Brown** and Paul Brown are the proud parents of a daughter, Madeline Lorraine, born on June 1, 2005. The family lives in Queens, N.Y., with big sister, Autumn.

**Susan (Sauer) Crean** is a staffing specialist for Banner Health in Phoenix, Ariz. She lives with her family in Queen Creek.

**Bradley Czajka** is executive chef at The Partridge Inn in Augusta, Ga. where he lives.

**Jennifer Harding** and John Shields are the proud parents of a son, Preston Davis, born on Aug. 17, 2005, in Jacksonville Beach, Fla. The family resides in Neptune Beach, with big sister, Bianca, 9.

**Beth Anne Imbach** and **Dave Imbach '93** are the proud parents of a baby girl, Emily Marie, born on Dec. 2, 2005. The family lives in Freehold Township, N.J. with older brother, Benjamin.

**Kevin James '98 MBA** is the owner of Mr. Klean's Professional Services in Atlanta. He lives in Lithia Springs, Ga.



*Russ Benson (left) accepts his new title as president of the Society for Foodservice Management (SFM) during SFM's 2005 annual conference. Jim Wulforst, former SFM president, joins him at the podium.*

**Kenneth Jarka** is the vice president of hotel operations at Mohegan Sun in Uncasville, Conn.

**Paul Loussedes** is the owner of American Tap Room in Reston, Va.

**Kelly Muszynski** is a senior consultant at Ingenix Employer Solutions, a division of United Healthcare, in Rocky Hill, Conn. She lives in Meriden.

**Corrie (Bird) Nartiff** and her husband, Jim, are the parents of a son, Ryan James, born on July 27, 2005, in Londonderry, N.H., where they live with sisters, Hailey, 9, Allison, 8, and Katelyn, 5.

**Michael Shannon** competed at the Great Floridian in Clermont, Fla., consisting of a 2.4-mile swim, 112-mile bike ride, and 26.2-mile run, on Oct. 22, 2005. He lives in Gillette, N.J.

**Scott Simpson** is the owner and head chef of The Seasoned Plate, a "meal facilitation service" in Wilmington, N.C.

**Patrick Steeves** married Ruth Hayes on Oct. 16, 2005, in Westboro, Mass. Patrick is employed by Citizens Bank in Boston. They live in Charlestown, R.I.

**Jeffrey White** was recently promoted to marketing associate at Sysco in Rocky Hill, Conn. He lives in Stamford.

## 1994

**Juanita Beck** is a human resource business partner at the Department of Defense and U.S. Navy in Groton, Conn. She lives in Cranston, R.I.

**Chris Casner** is the director of dining services for Kisco Senior Living Center in Raleigh, N.C. He lives in Charlotte.

**Franco Cianfaglione** is an agent for State Farm Insurance in Rocky Hill, Conn. He resides in Wethersfield with his wife, Joanna, and son, Victor.

**Michael Cifaldo** is a front office manager with Grandover Resort and Conference Center in Greensboro, N.C., where he lives.

**Marlene Cintron** and Joey Kakluskas are the proud parents of a daughter, Jacey Celene Kakluskas, born on April 11, 2005, in Hartford, Conn. The family lives in Enfield.

**Maria (Giusto) Cline** is a consultant at Uniprise in Hartford, Conn. She lives in Coventry.

**Deborah (Mertz) Dempsey** is the lead counter sales representative at Hertz Corp. in Austin, Texas, where she lives.

**John Dustin MS** is president and chief executive officer of J.E.D. Insurance in Foxboro, Mass.

**Jonathan Gehrts** and **Tracey (Flaig) Gehrts '94** are the proud parents of a baby girl, Madelyn Rose, born on Oct. 27, 2005, in Atlanta. The family lives in Canton, Ga.

**Natasha Goodwin** is the proud mother of a son, Tyler Marc, born on June 20, 2005, in New Haven, Conn. The family resides in Deep River.

**John Harrington** is an account manager at Automated License Systems in Nashville, Tenn. He lives in Hermitage.

**Jason Helfer** is the executive chef and co-owner of Peasant Village, and the owner of Cactus Café & Bistro, in San Angelo, Texas, where he lives.

**Michael Henning** is a chef at Chef's Pleasure, a fine-dining-to-go business, in Mooresville, N.C.

**Stephanie Hoshower** is operations director for ARA-MARK at James Madison University in Harrisonburg, Va., where she lives.

**Jodi (Kissmann) Huyler** and **Joseph Huyler Jr '89** are the proud parents of a son, Cole Anthony, born on Aug. 21, 2005, in Manchester, Conn., where they live with big brother, Dalton.

**Christopher Jackson** is executive chef at Six Penn Kitchen Downtown in Pittsburgh, Pa., a new casual fine dining restaurant in the Eat'n Park Hospitality Group's network of family dining and catering.

**MLisa (Lawrence) Kelley** and her husband, Troy, are the proud parents of a daughter, Lucia Marie. The family lives in Queen Creek, Ariz, with big sister, Sara.

**Darren Lav** is the owner of Signature Delicatessen and Restaurant in Jackson, N.J., where he and his wife, Stacy, reside.

**Kristy Magliocchetti** is a billing specialist at Columbia Cardiology in Portland, Ore. She lives in Battle Ground, Wash.

**Leslie (Sherman) Monaghen** is a purchasing assistant at Wahlco Inc. in Santa Ana, Calif. She lives in Irvine.

**Jeffrey Pandolfino** is the owner of Plum Pure Foods & Catering in New York. He lives in Old Greenwich, Conn.

**Frank Rego** is vice president of operations, Eastern Seaboard, Florida Keys, and Caribbean regions, for Cay Clubs International LLC in Key Largo, Fla. He and his wife volunteer with the Childrens' Shelters of the Florida Keys, and recently reigned as King and Queen of Islamorada, Fla., at a fund-raiser for the shelters.

**Stephen Schneider** is chef-proprietor at Marisol Restaurant in Greensboro, N.C.

**Carolyn Seiderer** received a master's certificate in project management from George Washington University School of Business, in Washington.

**Jeffrey Varcoe** is sous chef at Hummingbird Room in Spring Mills, Pa. He lives in State College.

**Ting Wang** is a tax manager at Kahn, Litwin, Renza & Co. Ltd., tax services group in Providence, R.I.

**Timothy Webb** is the owner of Hansel & Gretel in Exeter, N.H. He lives in Epping.

## 1995

**Lori Baker** is a pastry chef at Wolfgang Puck's in Beverly Hills, Calif. She lives in San Francisco.

**Gregg Brackman** is the owner of Seasons Fine Foods & Catering, Fairfield, Conn., where he lives.



**Patrick Meacham '94, '98 MBA** competed in his fourth straight Boston Marathon on April 17, with a time of 2:59:01 and finished 948th overall out of 22,000. He is vice president of the Preston Insurance Alliance in East Greenwich, R.I., where he lives with his wife and two sons.

**Sandra (Aron) Chelsy** is an elementary education teacher. She lives in Chandler, Ariz.

**Samantha (Jones) Dammingier** and George Dammingier III were married on Aug. 13, 2005, at Venice Plaza in Berlin, N.J. They reside in West Deptford. J&W alumni in attendance were **Michael Goldstein '94 MS** and **Carrie (Jacobs) Beauchemin '96**. Samantha is a culinary arts teacher at Clearview Regional High School in Mullic Hill.

**Michelle Lerario** is general manager at Country Inn & Suites in Horseheads, N.Y. She lives in Elmira.

**Charlotte (Quirk) LeVasseur** and Harry LeVasseur are the proud parents of a son, Tyler Jay, born on Aug. 29, 2005, in Waterbury, Conn. Charlotte is employed at the University of Connecticut. The family resides in Bristol.

**Elizabeth Lingo** is the sales manager for the Omni Charlotte Hotel in North Carolina.

**Michael McEwen** is executive chef at the West on Centre Restaurant, in Boston. He lives in Jamaica Plain, Mass.

**Jay Redington** is the executive chef at the Leolard Lounge and Restaurant in the Chesterfield Hotel in Palm Beach, Fla.

**Jeffrey Sink** and Suzanne Parenti were married on Aug. 6, 2005, in Charlotte, N.C. Jeff is sous chef at Noble's Restaurant in Charlotte. Suzanne is the front desk manager for Cedar Hall South at the Charlotte Campus.

**Paul Sottile** is the general manager at Sodexo in Niskayuna, N.Y.

**Jennifer Spencer** is a food production manager at Sodexo in Pensacola, Fla.

**Lynn (Fusco) Swain '97 MAT** is a teacher at Coventry High School in Coventry, R.I. and the advisor for the Coventry Chapter of Skills USA. She and her husband, Charles, make their home in Coventry.

**John Wabs** is executive chef at Teton Mountain Lodge in Teton Village, Wy. He and his wife reside in Idaho.

**Kimberly Williamson** is an apprentice cook at Colonial Williamsburg in Williamsburg, Va. She lives in Hampton.



## 1996

**Jason Anderson** is a manager for Bon Appetit Management in Cleveland, Ohio.

**Jason Bach** and April (Lamoureux) Bach are the proud parents of twins, a boy and a girl, Ryley and Miranda, born on Nov. 5, 2005, in Las Vegas, where they live. Jason is the managing member of The Bach Law Firm, LLC., in Las Vegas.

**Darren Beasley** is a sales representative for Poseidon Seafood Co. in Richmond, Va. He lives in Lynchburg.

**Scott Doggett** and Christine Doggett are the proud parents of a son, Alexander Nicholas, born on Feb. 3, 2005. They reside in Williamstown, Mass.

**Christopher Fulk** is owner and head chef of Christopher's New Global Cuisine in Winston-Salem, N.C. where he lives with his wife, Robin, and daughter, Annie.

**Denise Gordon** is the owner of Café Minou in Lowertown, Ky.

**Stephen Kovarcik** married Catherine Drulis on July 25, 2005, in East Brunswick, N.J. He is a restaurant manager with Uno's Chicago Grill in Metuchen. The couple lives in East Brunswick.

**Larry Mandel** and his wife, Brigitte, are the parents of a baby boy, Jason Scott, born on March 15, in Leesburg, Virginia. They reside in Ashburn.

**Virginia JoEllen (DeMatteo) Mountcastle** and husband, Sean, are the proud parents of Evelyn Anne, born on Sept. 23, 2005.

**Christy Olszewski** is the field marketing manager at BEA Systems Inc. in Denver, where she lives.

**Jacquelyn Pentecost MBA** is director of recruiting for Crothall Services. She resides in Devon, Pa.

**Michael Press** married Sheryl Hillman on Nov. 6, 2005, at the Country Club at DC Ranch in Scottsdale, Ariz., where they live. Michael is a sous chef at the Four Seasons Resort in Scottsdale.

**Gary Schofield** is executive chef and operations manager at Campton Falls Marketplace in Campton, N.H.

**Jennifer (Mintz) Sgrignoli** is a staffing executive at Robert Half International in King of Prussia, Pa. She lives in Eagleville, with her husband, Joseph, and their daughter, Sydney.

**Richard Tavares** was promoted to executive director at the Sakonnet Bay Manor in Tiverton, R.I.

**Peter Unger** is an account executive at Starchefs.com in New York. He lives in Stamford, Conn.

**David Weigandt** is the owner of W Refined American Cuisine in Sidney, Ohio, where he lives.

**Donna Green Williams** is the owner of DLG where she sells purses and jewelry. Donna is also an independent associate for Prepaid Legal Services, and lives in Augusta, Ga., with her husband.

## 1997

**Reitha Abed** owns a franchise of Wings To Go in Fredericksburg, Va., where he lives.

**Theodore Bertella** and Lori Lee Tayman were married on Oct. 15, 2005, at the Holiday Valley Resort in Ellicottville, N.Y., and spent their honeymoon in Lake Placid. They work for FedEx Ground in Pittsburgh, Pa. and reside in Moon Township.

**Matthew Cooper** is the owner of Matt's Bakery, in Columbus, Ohio, where he lives.

**Jennifer (Griffith) Darlington** and Kevin Darlington were married on Dec. 26, 2004, at the Florentine Gardens in River Vale, N.J. J&W alumni in attendance were **Robert Bombara '97**, **Danielle Bigley '97**, **Danielle (Lukowiak) Fasulo '97**, **Jill Cannon '98**, **Laurie Piasecki '97**, and **Alexis (Poe) Feder '97**.

**Dion Gilbert** and Stephanie Gilbert are the proud parents of a daughter, Ne'Kayla Jasmin, born on July 21, 2005, in South Attleboro, Mass. The family lives in Central Falls, R.I.

**Michael Herlihy MS** and **Michelle (Hall) Herlihy '99 MBA** are the proud parents of a baby girl, Shannon Margaret.

**Joseph Leone** is a freelance certified level II Reiki practitioner in Lewiston, N.Y.

**Terri Marra** and Paul Allen Jr. are the proud parents of a son, Kyle James Allen. Terri is a customer service manager at Big Y Foods in Walpole, Mass., where the family lives.

**Megan McKenna-Dempsey** and **Bryan Dempsey '98** are the proud parents of a baby boy, Andrew Michael, born on March 14, in Providence, R.I. The family lives in North Providence with daughter, Kerri.

**James Robinson** is senior information systems analyst at the corporate office for Hyatt Hotel Corp. in Chicago. He lives in Oak Park, Ill.

**Petra Taylor** is kitchen manager with Jack Sprat Café in Chapel Hill, N.C., where she lives.

**Sandra West** is director of food and nutrition at Good Samaritan Medical Center in West Palm Beach, Fla., where she lives in Boca Raton.

## 1998

**Kevin Allmashy** is the chef and owner of Executive Corner Deli & Catering in Greenwich, Conn.

**Michael Bloise** is sous chef at Wish Restaurant at Miami Beach Lowe's Hotel in Miami, Fla. He lives in Hollywood.

**Amanda Egbursion** married Aaron Smith on Oct. 1, 2005, in Canandaigua, N.Y. The couple honeymooned in the Pocono Mountains of Pennsylvania. Amanda is employed by Johnson Equipment and the couple reside in Stanley.

**Corey Fischer** is banquet chef with Echo Farms Golf & Country Club - Restaurant in Wilmington, N.C. He lives in Charlotte.

**April (Ross) Hall** is the owner of Patrols Restaurant & Bakery in Franklin, N.H. She lives in Concord.

**Karriem Kanston** has joined Coastway Credit Union as an assistant vice president and small-business development officer in Rhode Island, where he will be focusing on small business lending. Karriem lives in Cranston.

**Hadrian Lesser** is the front office manager at Marriott Vacation Club International in Phoenix, where he lives.

**Stuart Licker** is employed in the general accounting group with Papa Gino's and D'Angelos. He is also a bookkeeper at the Gatehouse Restaurant & Catering Co. in Providence.

**Kimberly Maraia** married **Humberto Tavares '97** on Aug. 20, 2005, in Newport Beach, Calif., where they live. Kimberly is a forensic accountant at Duckworth & Mehner in Orange. Humberto works for Ditech.com. The couple honeymooned in Maui.

**Noah Neis** is a senior analyst in route planning at America West Airlines and US Airways in Tempe, Ariz. He lives in Mesa.

**Keya Oglesby** is the proud mother of a baby girl, Kayla Monet, born on June 30, 2005, in Philadelphia, where they live.

**Amy Ruhl** is the cafeteria manager at Tucson Unified School District in Tucson, Ariz. She lives in Sierra Vista.

**Debbie Sanchez** is vocational supervisor in charge of Teen Cuisine in Miami, a program that allows at-risk teenagers to serve food to the public five days a week.

**Brett Siksnius** and **Tammy (Handeland) Siksnius '97** are the proud parents of twin boys, Ryan Zachary and Jeremy Taylor, born on Jan. 9, in Summit, N.J. The family resides in Berkeley Heights.

**Suliana Tjhin '00 MBA** is now working for Simpson, Thacher & Bartlett, a global law firm in Manhattan. She lives in Fort Lee, N.J.

**Parag Vohra** is the travel category manager at Yahoo Inc. in Sunnyvale, Calif. He lives in Fremont with his wife.

**Max Ward '00 MBA** and his wife, Diane, announce the birth of their son, Drew, on Nov. 4, 2005. Max is an assistant basketball coach at Cal State Dominguez Hills in Carson, Calif.

## 1999

**Juliann Butler-Green** is the proud mother of a daughter, Marissa Danielle, 2. The family lives in Charleston, S.C.

**Arynne (Burse) Dahl** and Jonathon Dahl are the proud parents of a baby girl, Olivia Kathryn, born on Dec. 10, 2005, in Frederick, Md., where the family lives.

**Brian Eastman** and **Shari Feller '02** are the owners of Belle Notte Restaurant & Wine Bar in Raritan, N.J.

**Barbara Fisher** won the 2005 Food Blog Award for Best Post for her essay, "Meat Comes From Animals, Deal With It, Or Eat Vegetables," which appeared on her food blog, Tigers & Strawberries, in July 2005. She lives in Athens, Ohio, and is also a culinary teacher, at Sur La Table in Columbus, and in her home.

## ALUMNI OVERSEAS

## ALUMNI PROFILE

**Vincent D.A. Rombaut '99 MBA**

Setting Food Standards in Bulgaria

When he completed his master's degree at Johnson & Wales, Vincent Rombaut '99 MBA intended to stay in the United States to work for Radisson Cruise Lines, where he would be responsible for keeping financial control of three cruise ships.

While looking forward to moving to the United States permanently and relocating to the state of Florida, he was asked by his brother, Philippe, to visit

Bulgaria, where there might be a need for catering operations. After learning about the deplorable conditions—food borne illnesses, lack of sanitation standards, and inadequate food preparation—Vincent knew he had to do something. "After an initial response of actual horror in regards to the catering operations in Bulgaria, I figured out it was an opportunity and I stayed," says Vincent, "I called my future employer in the United States to inform them about my plans, and they wished me good luck."

After learning the language and settling in, Vincent formed Liberty Food Services, the largest industrial catering company in Bulgaria. Today, he has more than 300 employees working within one of the five industrial kitchens in Bulgaria and serving 15,000 meals per day. Each facility comes equipped with state of the art equipment which helps his staff do their jobs with accuracy. His company has not only branched out to industrial catering, but caters to corporate functions, healthcare, and personal parties.

Before coming to Johnson & Wales, Vincent worked for 10 years in the hospitality industry managing hotel and cruise operations. He credits the university for setting his targets and goals. "I learned that building a good group or team you can achieve much more than doing it by yourself . . . Here at Liberty Food Services, I am surrounded by a great team we've built up together and we truly achieve great things."

Today, Vincent continues to expand his company. He is currently chartering new businesses to invest in and bring their operations to Bulgaria. Seeing potential in every industry, he hopes that other companies will take similar risks. "If you take risks, you will get burnt, but one day such a risk will pay off . . . Be committed and make sure your subordinates respect you as a professional," he says.—*Dan Wilga '05*



Vincent D.A. Rombaut '99 MBA at Liberty Food Services with some of his staff.

**George Palaima '89** is the country manager with Eagle Global Logistics in Baghdad, Iraq, where he lives.

**Christopher Sullivan '91** is restaurant supervisor at the Holiday Inn, Berkshire, U.K.

**Adalberto Barbosa '93** is the general manager for Portugal and Spain for McLane International Inc., based in Houston. He lives in Lisbon, Portugal.

**Ilan Bezael '93** is catering general manager with FC Group in Israel. He lives in Herzliya.

**Timothy Hanley '93** and wife, Naomi, are the proud parents of a son, Elliott William Horatio, born on Aug. 30, 2005, in Sydney, Australia. Timothy is assistant head chef at Moore College in Newtown, Australia. The family resides in Hornsby, with older brother, Sebastian.

**Serkan Asutay '97 MBA** and his wife, Aysegul, are the proud parents of a baby girl, Zeynep, born on Nov. 21, 2005. The family lives in Izmir, Turkey, where Serkan is a financial analyst with Garanti Bank.

**Vincent Pantow '97** is a promotion manager at Brown-Forman Spirits Asia Pacific in Indonesia. He lives in Jakarta.

**Andrew Gumbs '98 MS** is an internal auditor for the government of Anguilla's Ministry of Finance in The Valley, where he lives.

**Cem Yazicioglu '98 MBA** and his wife are the proud parents of a baby girl, Ela, born on Oct. 30, 2005. Cem owns restaurants, and works closely with the Turkish Ministry of Defense. The family lives in Ankara, Turkey.

**Veronica Karlsson '01** is graphic designer and owner of Vera Design in Boras, Sweden, where she lives.

**Justin Garcia '02** is a chef at Red Rock in Shanghai, China, where he lives.

**Abigail Jones '04** is the event producer at Barbados Conference Services Ltd. in St. Michael, Barbados. She lives in St. Phillip.

**Julius Lagman '04** and Petra (Stercová) Lagmanová were married on Sept. 30, 2005, in lidlochovice Zamek, South Moravia, Czech Republic where they live.

**Rene Kindel '04** and Claudia Haensel were married on July 11, 2005, in Charlottenburg, Berlin. The couple live in Dubai, U.A.E., where Rene is assistant outlet manager at Al Muntaha Restaurant at Hotel Burj Al Arab.

**Michael Imbruglia** is the finance manager at American Power Conversion in West Kingston, R.I. He lives in Cranston.

**Norman LeBlanc** is a tax manager at Kahn, Litwin, Renza & Co. Ltd. tax services group in Providence, R.I.

**William Merhar** is a chef at Evans Street Station in Tecumseh, Mich.

**Michael Raub** and Elizabeth Raub are the proud parents of a baby girl, Emily Barbara, born on Jan. 27. They reside in Kingston, Pa.

**Kristin Rein** is the executive chef at Chef On The Run Denver in Littleton, Colo. She lives in Aurora.

**Celeste Reynolds** is the pastry chef for Ratcliffe On the Green, in Charlotte, N.C. She competed in the pastry portion of Charlotte Shout! main stage competition in Charlotte.

**Matthew Secich** is executive chef at The Oval Room in Washington,

**Heather Smith Ed.D.** is associate vice president for enrollment services at Bridgewater State College.

**Bryan Sorensen** and **Heidi Nixdorf-Sorensen '99** are the proud parents of a daughter, Emily Sorensen, born on Oct. 18, 2005. Bryan is a baker and Heidi is the head cake decorator at the Flour Shop Bakery in Stevensville, Mich. The family lives in St. Joseph.

**Allen Tackett** is the chief executive officer at Underdog Coffee, LLC in Sweet Home, Ore., where he lives.





Bonnie Jean Perkins '97, second from right, celebrates with family members, left to right, Julie Pemberton, Bob Perkins, Jr. and Bobbi-Jo Perkins at the Providence Success Board Series Reception in March.

## ALUMNI PROFILE

### Bonnie Jean Perkins '97

Taking Hospitality and Event Marketing to a New Level

Whether she is running a half-marathon or the marketing department at the third-largest bio-tech company in the world, Bonnie Jean Perkins attacks her goals with enthusiasm and a healthy attitude.

After her graduation from Johnson & Wales, Bonnie immediately went to work for her family's amusement rental company. She worked with large corporations and small towns assisting in planning fairs, carnivals, and celebrations as well as planning functions in the Boston area as an independent meeting planner. With some solid management experience under her belt, Bonnie looked for work in a forward-thinking company. She found a happy home at Biogen Idec in Cambridge, Mass. "Two years after graduation, I began working at Biogen in various roles," said Bonnie, "I've traveled across the country planning meetings and events."

Biogen Idec produces products and services for neurology, immunology, and oncology which transform their technologies and discoveries into use for healthcare. As product manager for the neurology Business Unit, Perkins manages the neurology marketing program overseeing more than 500 patient events each year. "I like being involved in events. I like seeing an idea from the start, watch it develop, see it fulfilled, and close it out," said Bonnie about her work. Events involve working with nurses, physicians and patient speakers. Among her contacts is David Lander, known as "Squiggy" from the "Laverne and Shirley" television show. Lander, who was diagnosed with Multiple Sclerosis, a disease that affects the central nervous system, speaks frequently at these gatherings.

Outside of the office, Bonnie enjoys traveling and has visited 40 states and three continents. She also enjoys running and has helped raise \$3,000 for the American Stroke Association. Bonnie recently started a meeting planning internship for hospitality students at Biogen.

Bonnie credits Johnson & Wales for giving her a good solid education, "Education is important, but so is experience. Johnson & Wales was able to combine both for me." Currently, Bonnie is finishing her M.B.A. from Suffolk University in Boston. When asked about how she feels about the career she's chosen, she gleams, "Couldn't be any better, I love my job and it's a great fit for what I am doing now." —*Ann Moan*

**Emily (Fabrizi) Thatcher** and Randy Thatcher are the proud parents of a daughter, Kalia LeeAnn, born on Sept. 20, 2005, in Middleburg Heights, Ohio. The family resides in Strongsville, with big brother Manoa.

**Tye Thomas** is the owner of Skippy's Critters, a retail specialty pet store, with locations in Arlington, Fort Worth, and Cleburne, Texas. He lives in Dallas.

**Reza Zandinejad** is the owner of Zandi's Deli in Charlottesville, Va., where he lives.

## 2000

**Joshua Allen** is the general manager for Outback Steakhouse in Pineville, N.C.

**Andrew Christmas** married Meghan on Oct. 8, 2005, in Enfield, Mass. He is a sales representative for CLS in Waterbury, Conn.

**Robert Delaney** is the owner and chef of Harbourview Café in Suffolk, Va. He lives in Portsmouth.

**Rebecca Ellis** is office production assistant at Metro Productions in Virginia Beach, Va. She lives in Richmond.

**Naomi (Pierre Charles) Felix** and her husband, Julio, are the parents of a baby boy, Jeremiah Felix, born Jan. 28. They reside in Oakland Park, Fla.

**Ricardo Harrison** is corporate field training coordinator at Luby's Inc. in Houston. He lives in Richmond, Texas.

**Brian Hileman** is the general manager at Max Restaurant Group-Trumbull Kitchen in Hartford, Conn. He lives in Avon.

**Karolina Nordqvist-Kaya** and **Baris Kaya '00** were married on Aug. 27, 2005, in the Swedish Consulate General on the European side of Istanbul, Turkey and celebrated at Sozbir Royal Residence on the Asian side of Istanbul. The couple live and work in Boston.

**Tara Letts** is the chef and owner of The Colorful Palate catering company in Asheville, N.C., where she lives.

**Kelly (Malone) Marshall** and **Brandon Marshall '00** live in Riverview, Fla., and both work at the Quorum Hotel in Tampa. Kelly is executive sous chef and Brandon is director of catering.

**Karen McGibbon** and **Sean (Brown) Lucas '00** are the proud parents of a daughter, Amor Lucas.

**Melanie (Boston) Miles** and Charles Miles were married on Sept. 27, 2003, in Lexington, S.C. They reside in Pelion.

**Kathleen (Brown) Miliotis** and **Christopher Miliotis '01** are the parents of a daughter, Kora Savannah. The family resides in Mahwah, N.J.

**Amanda Miller** and Daniel Auble were married on May 28, 2006, in Jamestown, R.I., at the Beavertail Lighthouse. J&W attendants include **Julie Poklemba (Strope) '97**, maid of honor, and **Karen Hudgins '02**, bridesmaid. The couple makes their home in West Warwick.

**Christopher Minutoli** married Lauren Nyzio on Sept. 4, 2005, at the Cathedral of Saints Peter & Paul in Providence, R.I. Christopher is employed at Fine Catering by Russell Morin in Attleboro, Mass. The couple visited Hawaii on their honeymoon and live in Johnston.

**Timothy Schoonmaker** and **Dalia (Hutchinson) Schoonmaker '02** are the proud parents of a baby boy, Nicholas Wardell, born on Jan. 1, in Brandon, Fla. They reside in Riverview.

**Elisabeth (Berman) Spring '00** and Michael Spring were married on Sept. 17, 2005, in Seattle, Wash., where they live.

**Jason Tarantino** married Michelle Sommer on Sept. 24, 2005, in Carmel, Ind. Jason is a team leader at Stew Leonard's, in Yonkers, N.Y. The couple makes their home in Norwalk, Conn.

**Jeffrey Wirtz** is the corporate chef for Blount Seafood in Warren, R.I. He lives in Cranston with his wife, Heather.

## 2001

**Reinaldo Alfonso** is head chef at Chez Phillippe at the Peabody Hotel in Memphis, Tenn. where he is reworking the menu.

**April Barton** and Derek McSwain were married on Dec. 17, 2005. They live in Cheverly, Md. with their daughter, Deja Shavon, and son, Darrell Andre.

**Carolyn Gloster** is a personal chef at Culinary Creations by Carolyn in Somerset, Mass., where she lives.

**Brian Cartenuto** is the executive chef at Le Chat Noir in Washington, D.C., where he lives.

**Timothy Elderkin** is executive sous chef at ARAMARK in Boston. He lives in Woburn, Mass.

**Vanessa Evans** is a chef manager with Compass Group, in Charlotte, N.C., where she lives.

**Erica Gleaton** was recently promoted to senior business systems analyst at AvalonBay Communities in Alexandria, Va. She lives in Washington.

**Sherry (Paul) Gromoshak** and **Scott Gromoshak '01** were married on Oct. 23, 2004. The couple lives in Savannah, Ga. J&W alumni in attendance included **Morgan Slack '03**, and **Maura Bennett '02**.

**Melissa Hildebrand** is sales manager at the Radisson Hotel Atlanta-Windy Hill in Atlanta.

**Karry Hosford** is a freelance food photographer and cookbook author. She previously worked for *Cooking Light* magazine. Her husband, **Douglas Hosford '01** caters and teaches cooking classes. They reside in Natchez, Miss. with their sons, Walker and Jackson.

**John Jakubowski** is a police officer in the Cape Coral Police Department in Cape Coral, Fla., where he lives with his family.

**Justin Keegan** is the sous chef at Augusta National Golf Club, host of the prestigious Masters Tournament, in Augusta, Ga. where he lives. Justin and Executive Chef **Bruce Sacino '80**, formerly chef at the governor's mansion in South Carolina, prepare Lowcountry, southern flair food with chefs from around the world for thousands during this event.

**Angela Kirby** is vice president and national accounts executive for Winston Industries. The company manufactures commercial food service appliances in Louisville, Ky.

**Ivan Law** is the manager at the Harvest restaurant in Cambridge, Mass. where fellow alum, **Liz O'Connell '00**, is executive pastry chef.

**Peter Morales** is the executive chef at the Radisson Miami in Miami, where he lives.

**Paul Oesterle** is the chef for the Bolton Dining Hall at the University of Georgia. He lives in Athens, Ga.

**Jeremy Paradis** is a sales representative for Liberty Mutual Insurance in Auburn, Mass. He lives in Gardner.

**John Raychel** is executive chef at New Seasons Assisted Living in Mount Arlington, N.J. He lives in Edison. He is also a member of the New Seasons Assisted Living Culinary Council.

**Jeff Skrzycki** is sous chef at Jose Border Café in Reston, Va. He lives in Clayton, Del.

**Wayon Smith** received a bachelor of science degree in business management and entrepreneurship from Illinois State University in December. He is an assistant manager with Bob Evans Restaurants, and lives in Bloomington, Ill.

**Darlene Spoor Ed.D.** is director of the Benson Campus of Cochise College. She lives in Tucson, Ariz., with her family.

**Melissa Villar** is a patient service manager at New England Baptist Hospital. She resides in Newton, Mass.

## 2002

**Elizabeth Adams** is sales coordinator at the Hilton in Newark, Del., where she lives.

**Jason Badgio** is senior risk analyst at Fidelity Investments in Boston. Jason also earned his NASD Series 8 Registration. He lives in Pawtucket, R.I.

**Tarik Barrakad MBA** married Heather Mason on June 25, 2005, at the Kirkbrae Country Club in Lincoln, R.I. They honeymooned in Aruba and live in Cranston.

**William Douglas Beard** is the food and beverage manager for Middleton Place in Charleston, S.C.

**Danielle Benick** is accounting manager at Courtyard by Marriott in Shelton, Conn. She resides in Trumbull.

**Randall Britto** is a design engineer at Rockford Corp. in Tempe, Ariz. He lives in Chandler.

**Rajan Dhekar** is director of operations for Capstone Hotels LLC in Greensboro, N.C.

**Robert Dorner** is the executive chef for Poogan's Porch in Charleston, S.C.

**Rebecca Gebhart** married Craig James DiPetrillo on Sept. 4, 2005, at the Potowomut Golf Club in East Greenwich, R.I. Rebecca is employed at English Muffin in Johnston. The couple visited Hawaii on their honeymoon.

**Tricia (Taylor) Goodnough** is a family and consumer science teacher at Youngstown City Schools in Youngstown, Ohio. She lives in Fowler and received her license in Ohio for Family & Consumer Science.

**Ara Karakashian** is the owner and manager of P&P Sweet Shop in Hazlet, N.J. She lives in Middletown.

**Matthew Kirk** is executive chef at Reflections in Ocean City, Md. He lives in Selbyville, Del.

**Bridget Matthews** works for the San Francisco division of the Federal Bureau of Investigation, where she lives.

**Hollyce Monaco** is senior operations specialist at Dunkin Brands Inc. in Canton, Mass. She lives in Boston.

**Lin Old** is a sous chef at Sonoma Wine Bar & Bistro in Virginia Beach, Va., where she lives.

**Meredith Paddock** is the pastry chef for City Sweets, an upscale pastry shop that services both retail and commercial customers, in Charlotte, N.C., where she lives.

**Brian Pannenbacker** is the chef manager for ARA-MARK at the College of Charleston in Charleston, S.C. He lives on John's Island.



**Moses Olarte '02** married **Elena Figueroa '01** on Oct. 11, 2003, in Pompano Beach, Fla. Moses is a business development account executive for Interline Brands in the electrical manufacturing division of Sunstar Lighting in Pompano Beach. Elena is a staffing specialist for Interactive Response Technology in Fort Lauderdale. With the couple is the best man and former college roommate, **Kurt Strauss '00**, general manager, ARAMARK, the Florida Aquarium, Tampa.

**Logan Paster** is a roundsman at the Williamsburg Lodge in Williamsburg, Va. He lives in Hampton.

**Alisa Phifer** is the assistant food and beverage director for Piper Glen Tournament Players Club in Charlotte, N.C. She resides in Concord.

**Jessica Ritti** is the executive meeting manager at the Marriott Hartford Downtown in Hartford, Conn. She lives in East Hartford.

**Seanan Rork** is the sous chef at Michael Rork's Town Dock Restaurant in Saint Michaels, Md.

**Melissa Strachan** is assistant manager at CVS in Woonsocket, R.I. She lives in Oakville, Conn.

**Jeffrey R. Victor** is the senior manager of franchise communications for the Candant Hotel Group's Howard Johnson, Travelodge and Knights Inn brands based in Parsippany, N.J. He lives in Netcong.

**Michael Zando** is a line cook at Ford's Colony in Williamsburg, Va. He lives in Yorktown.

## 2003

**Wesley Christenson** is a fulfillment analyst for Intersections Inc. in Chantilly, Va. He lives in Herndon.

**Corey Davis** is a manager at the Olive Garden in East Greenwich, R.I. He lives in Hartford, Conn.

**Adam Greenberg** is sous chef at The Capital Grille in Ft. Lauderdale, Fla., where he lives. He was also featured in *Dockwalk* magazine, a yachting publication, as the featured Chef of the Month.

**Patrick Gurz** is the banquet chef at Ranch Country Club in Westminster, Colo. He lives in Parker.

**Heather Kenney** is human resources manager at Northland Investment Corp. in Newton, Mass. She resides in Milton.





**Lo Soukhavong '02** is a professional chef with many years of experience in all areas of the hospitality industry and a variety of fine restaurants including as a culinary instructor for the Radisson Hotel and chef de cuisine for Gaylord Palms, Florida. Chef Lo and colleague, **Dennis Cardoso '02**, joined together to launch "Chef Lo," their own catering and private chef services in Central Florida.

**Michael Keoseian** is the executive chef at Springhill Suites, a conference facility, in Devens, Mass. He lives in Fitchburg.

**Dwayne Keys** is an investment specialist at Bank of America Investment Services in Lincoln, R.I. He resides in Providence.

**Jason Kleinschmidt** is in-room dining manager at The Sanctuary at Kiawah Island in Kiawah Island, S.C. He lives in Charleston.

**Wanda (Mourino) Morgan** and Brian Scott Morgan are the proud parents of a daughter, Brittany Reese, born in Sept. 2005, in Virginia Beach, Va, where the family lives with big sister Samantha, 3.

**Gus Pashalis** is executive chef at Estia's Foyer in Philadelphia.

**Paul Richter** is pastry chef at Merrill's Landing Restaurant and Lounge in Beaver, Pa. He lives in Monaca.

**Melina Rosenholm** is a member of the Chefs' Collaborative of Rhode Island which supports local artisanal and sustainable cuisine. She lives in Barrington.

**Uta Schepers** is food service corporate chef for Tyson Inc. She resides in Providence, R.I.

**Tabitha Schmalz** works in the accounting office at Doubletree Hotel in Colorado Springs, Colo., where she lives.

**Neil Shunney MBA** married Amy Barone on July 30, 2005, in Lincoln, R.I., where they live. They visited Hawaii on their honeymoon.

**Marco A. Torres** is the neighborhood coordinator for South End and Bay Village within the Mayor's Office of Neighborhood Services in Boston. He lives in Boston.

## 2004

**Robert Adams** is a chef at Godmother's Restaurant in Cape May, N.J. He lives in North Cape May.

**Monica Benvenuti** is sales operations coordinator with Tumlare Corp. in Boston. She lives in North Brookfield, Mass.

**Sean Bogdany** is the network sales coordinator for ABC Television Network's Strategic Advertising Sales Planning Division in New York, where he lives.

**Jennifer Burns** married Andrew Flynn on Oct. 22, 2005, in Cranston, R.I. Jennifer works for MetLife in Warwick. The couple traveled to Italy on their honeymoon, and make their home in Warwick.

**Allana Dan** is the executive chef of Gourmet Catering at Desron in Coral Springs, Fla.

**Sugar Evans** is a clerk with Whole Foods Market in Mount Pleasant, S.C. She lives in Durham, N.C.

**Warren Fondu** and Mami Etsuki were married on Oct. 10, 2005, in Warwick, N.Y. They reside in Queens.

**Jessie Gooch** is the assistant manager at Adagio Baking Co. in Denver, where she resides.

**Danielle Valpey** and Shane Gravel were married on Oct. 2, 2005, at Blissful Meadows Golf Club in Uxbridge, Mass. They reside in northern Rhode Island.

**Jonathan Green** is assistant chef at Ruth's Chris Steakhouse in Greensboro, N.C., where he lives.

**Jeremy Kempner** is sales manager for the South Beach Courtyard by Marriott in Miami Beach, Fla.

**Craig Kravitz** is sous chef with ARAMARK in Harrisonburg, Va. He lives in Staunton.

**Cian Leahy** is the product development chief at Leprino Foods in Denver, Colo., where he lives.

**Cristina (Hernandez) McKenzie** and **Jeremy McKenzie '04** were married on Oct. 15, 2005, in Santa Rosa, Calif., where they live.

**Marilia Merino-Nieves** is account executive at The Link Agency in Providence, R.I. She lives in East Providence.

**Andrea Milliman** is a prep and line cook at Williamsburg Landing in Williamsburg, Va. She lives in Richmond.

**Keli Moody** married William Terry on Dec. 24, 2005, at Rockefeller Center in New York. Keli is a pastry chef with Isabella's in Freeport, Maine. The couple make their home in Richmond.

**Michael "Mick" O'Neill** is a sous chef at Walt Disney World. He lives in Orlando, Fla.

**Steve Park** works in product research and development at My Kitchen Management Company Inc., in Flushing, N.Y.

**Stacy Pelletier** received her master of science degree in corporate public relations from Boston University in December 2005. She resides in Newton, Mass.

**Haines Pruden** is the pastry chef for Blue Restaurant in Charlotte, N.C.

**Joshua Rosenbaum** is the sous chef for the Doubletree Hotel Gateway Village in Charlotte, N.C. The hotel is an externship property, owned by Johnson & Wales University, and operated by Hilton Hotel. He resides in Charlotte.

**Brian Roy** married Lauren Watts on Sept. 24, 2005, in Fair Haven, Vt. They honeymooned in the Bahamas, and make their home in Queensbury, N.Y. Brian is a baker at The Sagamore in Bolton Landing.

**Timothy Taggart** was promoted to operations team manager at Delaware Investments in Philadelphia. He resides in Sewell, N.J.

**Jessica Wrubel** is a chef at Newport Harbor Corp. in Newport, R.I. She lives in East Providence.

## 2005

**Joshua Baird** works in payroll accounts payable with Visiting Nurse Association and Hospice of Vermont and New Hampshire, in White River Junction, Vt. He lives in Claremont, N.H.

**Lynn (Rodrigues) Barbosa** and **Daniel Barbosa '03** were married on Oct. 8, 2005, in Providence, R.I. They make their home in East Providence, and honeymooned in the Caribbean.

**Claudia Bellony** is an assistant planner with Jos. A. Bank Clothiers. She lives in Columbia, Md.

**William Black** was promoted to operations manager at Dave and Buster's Times Square in New York. Bill resides on Long Island.

**Brandon Blanchet** is the staff accountant for E.W. Audet & Sons Inc., an electrical contractor in Providence, R.I.

**Nyosha Caldwell** is guest services team lead with Target Corp. in Arden, N.C. She lives in Asheville.

**Kara (Ciuzio) Ipock** married Matthew Ipock in August 2005, in Chesapeake, Va., where she lives. She is a banquet chef at the Sheraton Hotel in Virginia Beach.

**Karen Deneen** is an account and project manager with St. Paul Travelers in Boston.

**Michael Dubanewicz** is a chef instructor at Coral Glades High School in Coral Springs, Fla., where he was nominated for Teacher of the Year 2005 and Disney Teacher of the Year 2005.

**Michael Duncan** is a sales representative for Sysco in Dallas. He lives in McKinney, Texas.

**Ricardo Gonzalez** is a sous chef at CB O'Hanley's Table & Tap in West Bridgewater, Mass.

**Douglas Grow MBA** is senior vice president and regional group operations manager of electronic payment services in Citizens Services Group at Citizens Bank in Rhode Island. He lives in North Kingstown, R.I.

**Christopher Hazle** is a line cook at Lola Restaurant in Denver, where he lives.

**Jenette Houston** is the lead cashier at Fabric Place in Jasper, Ala. She lives in Phoenix City.

**Lauren Jeweler** accepted a public relations position at Atrion Networking Corp. in Warwick, R.I.

**Aron Kansal** is a Web application developer at NetTransforms, Department of Energy in Germantown, Md. He resides in Washington, D.C.

**Stacy Mirabello** is a pastry chef for Chow Fun Food Group, based in Providence, R.I. Stacey resides in Saugus, Mass.

**Daniel Naples** is a chef at CB O'Hanley's Table & Tap in West Bridgewater, Mass.

**Dominique Price** is a pastry cook at Kingsmill Resort in Williamsburg, Va. She lives in Hampton.

**Gregory Primo** is a chef instructor at Genesis Center in Providence, R.I. Gregory was production manager at Boston College dining services. He resides in Fall River, Mass.

**Casey Quinif** has been appointed to the City of Atlantic Beach, Fla., Board Member Review Committee by the mayor. He resides in Atlantic Beach.

**Nicholas Rodriguez** is sous chef at Jill's Restaurant in St. Julien Hotel & Spa in Boulder, Colo. He lives in Loveland.

**Samantha Rosado** is a jewelry and accessories specialist at Target in Newburgh, N.Y., where she lives.

**Alissa Ruzanski** is a custom framer with Michael's Arts & Crafts in Newington, N.H. She lives in Hampton.

**Deroll Scarlett** is human resources administrator at FJC Security Inc. in Long Island City, N.Y. He resides in New York.

**Kristina Seamans** was promoted to baker II at The Fairmont Scottsdale Princess in Scottsdale, Ariz., where she lives.

**Joseph Shirk** owns Peyote Joe's in Pompano Beach, Fla.

**Chrystal Vanac-Lin** and Jerry Lin were married on Aug. 13, 2005, in Painesville, Ohio, where they live. The couple honeymooned in Las Vegas.

**Dan Wilga** is coordinator of university alumni relations at Johnson & Wales University in Providence, R.I. He lives in Cranston.

**Bobbie Willingham** is the operations manager for It's A Grind Coffee House in Charlotte, N.C.

## In Memoriam

**Gene Burns '50, '86 HDR**  
April 20, 2006

**John Howe '50**  
March 28, 2006

**James Smith '66**  
Feb. 7, 2006

**Francisco "Frank" Cardoza '73**  
April 3, 2006

**Keith A. Lightfoot '75**  
Aug. 13, 2006

**Joel Scanlon '76**  
Dec. 18, 2005

**Geoffrey J. Jamiel '80**  
April 23, 2006

**Ismini Ermogenis '81**  
April 1, 2006

**Thomas L. Raught '84**  
March 2006

**Dennis Schneider '85**  
March 12, 2006

**Michael Crites '88**  
Oct. 26, 2005

**Theresa Delfino '88**  
March 6, 2006

**Frank Matarazzo '89**  
May 2, 2006

**Kathleen E. Paulson '89**  
March 9, 2005

**Horace Pinder Jr. '93**  
Nov. 7, 2004

**Michael Schaeufele '94**  
Feb. 10, 2006

**Robert T. Pastena '99**  
September 2005

**Andrew Castellon '01**  
Dec. 2005

**Jeffery Muchler '01**  
Jan. 1, 2006

## Staff

**Melvin Davis**  
July 5, 2006

## Stephen D. Parker, Ph.D. Vice President, Executive Relations



Johnson & Wales and the higher education community are greatly saddened by the passing of Stephen D. Parker, Ph.D. Despite a brave fight, Parker, vice president of executive relations for Johnson & Wales, succumbed to serious complications March 16 in his battle with cancer.

Parker was diagnosed with a brain tumor in 2004 and had undergone multiple surgeries and treatments over the last few years. Throughout his struggle with the illness, he continued his work for the university with diligence, courage and humor.

"He was a consummate professional," said Chairman of the Board John Yena. "He worked until about a week or two before he died. He told me that this was his favorite job."

A graduate of Randolph Macon College in Ashland, Va. with a degree in political science, Parker earned his master of arts in political science and public administration from Virginia Polytechnic Institute and State University in Blacksburg, Va., and his doctor of philosophy degree in education from American University in Washington.

Over the years, he served on numerous state and federal committees and task forces examining issues of career education and accreditation. Parker headed the Accrediting Council for Independent Colleges and Schools (ACICS), in Washington for eight years.

"Steve had many very interesting educational experiences before he came to Johnson & Wales. He was president of three different college systems; he understood higher education regulations," said Yena.

Parker left the ACICS in 2000 to take the helm as Charleston Campus president. He held the post until 2004 when he moved to Providence.

"He was a cookie with a soft center," said Yena, a longtime friend. Parker's love of M&M candy was emblematic of the man himself, he added. "He had sort of a tough exterior: He was uncompromising with respect to ethics and he did the right thing. You could always count on him not to cut corners or take the short-cut, or find the easy answer...and yet he had a soft, caring side," Yena said. "He cared about people."

Parker leaves behind his wife, Cindy Parker, senior program manager in Johnson & Wales' provost's office; their four daughters and a grandson.

In his more relaxed moments, he ran marathons and loved to dance.

"Though his tenure was short, he really enjoyed being here. He felt that we changed students' lives in a more marked way than he had previously experienced elsewhere.

"He was a sweet, gentle giant and a nice man and I miss him every day," said Yena. "He had a great sense of humor."

"We'll all be fortunate, if in our passage through life, we impact people the way he did." —C.S.



## Finding Your Best Fit Career: The Employment Search

By Robert Forcier and Elizabeth Robberson

**N**ow that you have identified your personality, skill sets, values and interests, and prioritized them, you should have a better idea of what positions and industries would be a good fit for you. You may very well be working in your best-fit industry and company. If so, then your best-fit position might require a simple transfer. However, if you clearly see this is not the best-fit industry or company, then you need to start looking for a change.

DO NOT quit your job until you have secured employment elsewhere. You are more employable if you are currently employed. If you are in dire need of getting out of your current employment, you might want to connect with a temporary agency to secure employment prior to leaving. Even though you may still be working, finding a best-fit job is a full-time job.

### Search the Net

Monster.com is not the best way to find employment. It is aptly named "monster" because it is too large and unmanageable. Although there is value in searching for positions, the best way to apply for those positions is to go to the company's Web site directly. If a company site directs you back to a search site, apply there.

Web sites specific to an industry or professional association, however, offer more targeted resources—hcareers.com for the hospitality industry; starchefs.com for culinary; jobsinthemoney.com finance; dice.com and computerjobs.com for technology; and idealist.org for not-for-profit jobs.

But while the internet is a great way to search for open jobs and the fastest growing method for finding them, more than two thirds of all jobs are found through networking.

### Network

**Step One:** The first step in networking is to spend time mapping your network. Identify connections with clubs, religious groups, co-workers, past employers, fitness centers, sports and professional associations.

**Step Two:** With as much detail as possible, list those people in your first tier of networks. First tier is defined as people you know and with whom you have a give-and-take relationship. The list should include at least an e-mail address or phone number for each contact.

**Step Three:** Ask your first-tier networking contacts to identify people they have a relationship with in a specific company or industry. These people would serve as second-tier contacts. This list should include a name, title, contact information, and the name of the first-tier contact.

**Step Four:** Seek referrals from your first-tier contacts. Before connecting with second-tier contacts, speak to the corresponding first, and ask them to speak to their contact on your behalf or give you clearance to call and use them as a named reference.

**Step Five:** Seek referrals from your second-tier contacts. If a second-tier contact cannot personally help you, ask if they know someone who can. Most likely they are more closely connected to the industry or company you are interested in than your first-tier contact.

### Join Professional Affiliations

Belonging to any professional association is a great way to make instant contacts. Most industries have professional associations that hold monthly meetings organized



around the goals of education, professional development and networking. In addition, most of these associations are open to people who are, or intend to be, in the industry. These do come at a cost, but the benefits typically far outweigh the expense.

### Network Online

Another way to network is through the Internet—though just searching on the Net does not constitute networking.

Networking online means your computer as a connection to people you know or have some affiliation with, either through mutual acquaintances, professional associations, religious affiliations or others.

There are also Web sites that use other people's contacts to help you establish a network. Much like classmates.com, which allows you to network with former classmates, these Web sites allow you to pick industries and sub-segment links. Try [www.linkedin.com](http://www.linkedin.com) or [www.facebook.com](http://www.facebook.com).

In addition, you can use the Johnson & Wales University alumni Web site to link to people with whom you have at least one affiliation, and depending upon the industry, possibly more.

## Alumni Council Elects New Members

The results are in. Congratulations to the newest members of the Johnson & Wales University Alumni Council.

In addition to the newly elected council members, **University President John Bowen '77** announced that he will be serving as the new trustee representative to the council, taking the place of the late **Gene Burns, '50, '86 HDR**. The new officers stepped into their roles on July 1.

*President*  
**Peter Cooper '77**

*Vice President*  
**Jodi Huyler '94**

*Chair, Events Committee*  
**Melanie Au '94**

*Chair, Programs Committee*  
**Robert Corliss '88**

*Charlotte Campus Representative*  
**Joseph Chiovera, '86 FMP**

*International Representative*  
**Xin (Lewis) Luo '99 MBA**

*North Miami Campus Representative*  
**Sandy McNeill '01**

*Undergraduate Program Representatives*  
**Suzanne Kissell '91**  
**Doug Ness '84**

Thanks to all the alumni who ran for a position, and those who took time to vote.

Currently, the alumni council is working on putting together its strategic plan to assist the University in attaining its goals within the following areas: admissions, career development, academics, and advancement. More information about the current members of the alumni council is available on the alumni Web site: [alumni.jwu.edu](http://alumni.jwu.edu), or by calling 1-888-JWU-ALUM. —*Dan Wilga '05*



Pictured from left are Peter Cooper '77, council president, Jodi Huyler '94, council vice president, and University President John Bowen '77, who, along with the other members of the J&W Alumni Council, met in May at the Providence Campus to discuss the group's strategic plan as well as contributions toward the success of the university strategic plan.

## Elliot Workshops Discounted for J&W Alumni

**T**hrough an alliance with the Elliot Leadership Institute, Johnson & Wales alumni now have a direct line to executive development programs.

The nonprofit institute, specializing in leadership development and advancement for executives in the food service and hospitality industries, offers assessment tools and training workshops based on the 10 Dimensions of Executive Leadership™.

Founded in 2003 through a joint collaboration among The Elliot Group, Johnson & Wales University, Pepsi Cola North America, *Nation's Restaurant News* and a number of other high-profile, industry sponsors, the organization is overseen by Stephen Caldeira, a former PepsiCo executive, who is also a co-founder of the Institute and currently its president and CEO.

"The reason this is important, is that for the first time, our alumni have a series of educational programs in leadership available,

both online and through seminars, at reduced costs," said Jeffrey Cartee '97, '00 MBA, executive director of alumni relations. "By working with the Institute to provide these programs, we are responding to requests from alumni who are looking for that next level of training."

"This is a great opportunity for our graduates to form a set of important skills and to do so quickly. The programs are specifically designed to be outcome oriented," said Kenneth Levy, senior vice president of external affairs. "These programs have been created and are endorsed by industry leaders, which adds significant value to those who participate."

"J&W is the first college or university in the United States to offer this as a training opportunity for alumni," added Levy.

Alumni may visit [www.elliottleadershipinstitute.org](http://www.elliottleadershipinstitute.org) and enter the Institute Sponsor Code of *JWU1* to view products, services and discounted prices, or call 1-888-935-5468 for more information.



CALENDAR

Nov. 1	Wildcat Wednesday, in conjunction with local alumni chapters	Jan. 10	Business-to-Business Networking, Providence Campus
Nov. 8	Business-to-Business Networking, Providence Campus	Jan. 30	Compass Day, North Miami Campus
Nov. 9	Career Conference, Providence Campus	Feb. 3	Homecoming Ball, North Miami Campus
Nov. 12-14	International Hotel/Motel & Restaurant Show (IHMRs), Jacob Javits Center, New York	Feb. 7	Wildcat Wednesday, in conjunction with local alumni chapters
Nov. 13	New York Alumni & Industry Reception, Waldorf=Astoria, New York (in conjunction with IHMRs)	Feb. 7	Marriott Day, North Miami Campus
Nov. 17	Women's Foodservice Forum, Charlotte, N.C.	Feb. 14	Business-to- Business Networking, Providence Campus
Dec. 6	Alumni Relations Toys for Tots Drive, Recreation Center, North Miami Campus	Feb. 17	Denver Ski-Train, Denver Campus
Dec. 6	Wildcat Wednesday, in conjunction with local alumni chapters	March 7	Wildcat Wednesday, in conjunction with local alumni chapters
Dec. 11	Alumni Holiday Reception, Denver	March 14	Business-to-Business Networking, Providence Campus
Dec. 13	Business-to-Business Networking, Providence Campus	March 17	Chef of the Year Competition, Charlotte Campus
Jan. 3	Wildcat Wednesday, in conjunction with local alumni chapters	March 28	Compass Day, Charlotte Campus
		April 4	Alumni-to-Alumni Business Card Exchange, North Miami Campus

For information on the above events contact the manager of alumni relations at the campus nearest you.  
You can also find these and other alumni-related events on the alumni Web site: <http://alumni.jwu.edu>



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